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1898

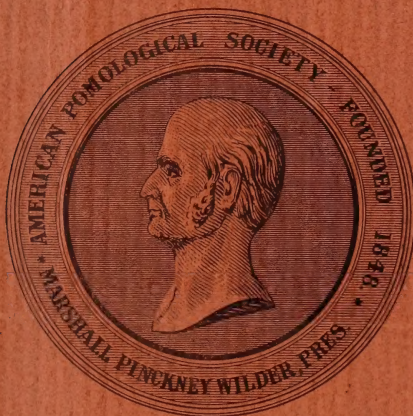
NO. 1

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U. S. Department of Agriculture.

DESCRIPTIVE CATALOGUE



OF



FRUIT * TREES

California Nursery Company



Niles, California.

California Nursery Company Order Sheet for Trees and Plants.

Parties in Ordering will oblige us by Using this Sheet.

189

Gentlemen:

Enclosed find Post Office Order, amount.

" " Cash

" " Draft

For which send the following list of Trees, &c., by

to the address of

Name

Post Office

County

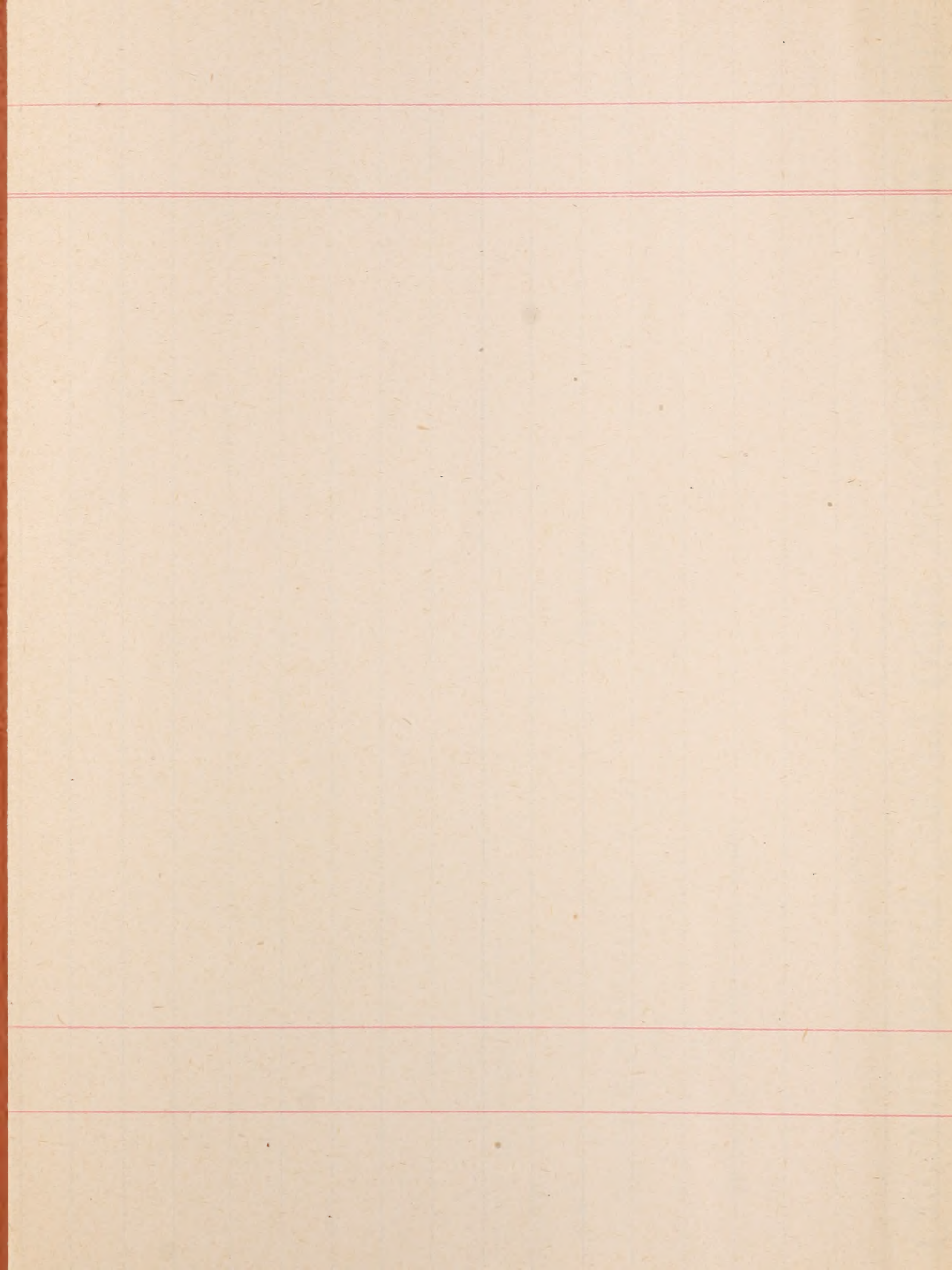
State

Express Office or Railroad Station

NO.

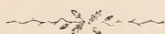
NAME.

PRICE.



No. 1.

Descriptive Catalogue
OF
FRUIT TREES
Small Fruits, Etc.



CALIFORNIA NURSERY COMPANY
NILES, ALAMEDA COUNTY,
CALIFORNIA.

OAKLAND, CAL.
PACIFIC PRESS PUBLISHING COMPANY.

PREFACE.

The assortment in both the fruit and ornamental departments of our establishment having become so extensive, we have found it necessary to divide our Descriptive Catalogue into two parts (in separate publications), the first to include Fruit Trees, Small Fruits, Grapes, etc., and the second, Ornamental Stock only. They will be designated as Nos. 1 and 2, respectively, in our list of Catalogues, and will be issued only from time to time, as circumstances may require. A Price List, known as No. 3, which merely gives prices and sizes on the contents of Nos. 1 and 2, will be published annually.

We shall include in either only such articles as we have actually growing on our grounds, and shall aim to confine ourselves to cultivating only such varieties in both departments as, with proper care, will give entire satisfaction to our customers.

A cordial invitation is extended to all to visit our grounds, where the stock may be seen in different stages of cultivation.

To reach our nursery from San Francisco, take the broad-gauge ferry-boat for Oakland, leaving at 6:00, 8:30, and 11:00 o'clock A. M. and at 1:00, 2:00, 3:00, 4:30, and 6:00 P. M. These make close connections with through trains direct to Niles. From Sacramento and all points centering there, the train leaving at 10:25 A. M. for San Francisco, *via* Lathrop, Tracy, Livermore, etc., should be taken. From San Jose and its southern connections, trains leaving at 5:45, 6:35, and 9:20 A. M. and 1:15 and 5:00 P. M.

Respectfully,

CALIFORNIA NURSERY COMPANY.

JOHN ROCK.....President

R. D. FOX Vice President

J. H. HENN.....Secretary

CENTRAL BANK, Oakland, Cal... Treasurer

DIRECTORS.

JOHN ROCK,

R. D. FOX,

THOMAS MEHERIN,

JOHN H. HENN,

H. M. SANBORN,

WM. J. LANDERS,

E. E. USLAR.

SPECIAL NOTICE.

Those only who can show a certificate of recent date with our signature and the seal of the company attached, are authorized to solicit orders for us. We wish to call special attention to this notice, as we know it has heretofore been the practise of unprincipled persons to procure the catalogues of prominent nurseries and take orders in their names, which they fill with poor stock bought elsewhere. If our patrons will kindly notify us of any person whom they have reason to believe is not a regularly appointed agent, we shall consider it a favor.

TO CORRESPONDENTS.

Correspondents will greatly oblige us by observing, as far as possible, the following points in making out their orders:

1st. Orders should be sent in as early as possible.

2d. All orders should be legibly written out on a separate sheet, and not mixed up in the body of the letter, thereby saving us a great deal of trouble, and tending to prevent mistakes.

3d. Where particular varieties are ordered, and particular ages and sizes of trees, kind of stock, etc., it should be stated whether, and to what extent, substitution will be allowed, in case the order can not be filled to the letter, as happens occasionally in all establishments. Where no instructions in this respect accompany the order, we shall feel at liberty to substitute other varieties as nearly similar as possible. If the selection of varieties is left *entirely* to us, we shall endeavor to send only such sorts as are acknowledged to give general satisfaction.

4th. All trees and plants are carefully labeled, and securely packed in the best manner, for which a moderate charge, sufficient to cover cost of material only, will be made; but no charge is made for the delivery of packages at the railroad or express offices at Niles.

5th. Our customers are requested to notify us immediately of any errors that may be committed in filling their orders, so that we may at once rectify the same, as we desire to conduct our business in all respects satisfactorily to those who favor us with their confidence.

6th. It is requested that explicit directions for marking and shipping packages accompany each order. When it is left for us to choose the mode of conveyance, we will exercise our best judgment; but as all articles are at the risk of the purchaser after being shipped, we must not be held responsible for any loss or delay that may occur through the negligence of the forwarders.

7th. Orders from unknown correspondents *must* be accompanied by the cash, or satisfactory reference. Orders to be sent C. O. D. *must* be accompanied by at least one-half the amount in cash; otherwise, they will receive no attention.

8th. Remittances may be made by draft on San Francisco, Wells Fargo & Company's and post-office money orders on Niles, or cash by express, prepaid.

9th. Orders priced at single rates, and not exceeding four pounds in weight, can be forwarded by mail, postage paid; but where possible we recommend having them sent by express, as we are then able to send much stronger and better plants.

All communications to be addressed to

CALIFORNIA NURSERY COMPANY,
Niles, Alameda County, Cal.

REMARKS.

The territory north, south and east, to which our goods now go, varies so widely in the balminess or severity of its temperature, that we can not mention any particular list of varieties under the heading, "What to Plant." Our customers will have to be governed more or less by what experience has taught as the best for each particular locality. We do not mean by this that nothing but the old rut shall be traveled in, but simply as a caution against expectations contrary to the laws of nature. We, at all times, advise progress in the introduction of new varieties, but only to a certain extent, however, until the fact of their success is established.

"When to Plant," is also a matter governed by local conditions, but usually the spring will be found to be the best time for stock generally, and particularly so for evergreens.

The subject of "How to Plant" has been so universally written upon that any further remarks from us hardly appear necessary. Expecting, however, to reach some that are not yet the possessors of works on this subject, we would say to plant the trees as near as possible in the position they stood in the nursery, as regards depth. In the case of deciduous trees and shrubs, more or less pruning is necessary; the extent of it to be regulated by the condition of the roots.

The holes should at all times be large enough to admit the roots freely in their natural position.

Staking, mulching and watering for the first summer after transplanting will add greatly to the chances of success, and ultimate gratification of the purchaser.

The following works, by local authors of wide experience and writing with Pacific Coast conditions particularly in view, will be found very useful to all horticulturists:—

"California Fruits, and How to Grow Them," Prof. E. G. Wickson, \$3.00; "The Raisin Industry," Prof. Gustav Eisen, \$3.00; "Grape Culture and Wine Making," Geo. Husmann, \$2.00. For the convenience of our customers we have arranged to furnish them at the above publishers' prices.

With these remarks we submit our new catalogue to the public, returning, at the same time, sincere thanks for the generous patronage heretofore bestowed on us. It is needless to say, we earnestly desire a continuance of the favors of our former customers, and at least a trial order from those who have not heretofore dealt with us, feeling certain of our ability, under ordinary circumstances, to satisfy all who may trust us with their orders.

CALIFORNIA NURSERY COMPANY.

Jan. 1, 1898.

DISTANCES FOR PLANTING.

Standard Apples	25 to 30 feet apart each way
Standard Pears.....	20 to 25 " "
Strong-growing Cherries.....	20 to 25 " "
Duke and Morello Cherries.....	18 to 20 " "
Standard Plums and Prunes.	18 to 20 " "
Peaches and Nectarines.....	18 to 20 " "
Apricots	25 to 30 " "
Grapes.....	7 to 10 " "
Currants and Gooseberries.....	4 by 6
Raspberries and Blackberries	3 to 4 by 5 to 7
Strawberries for field culture.....	1 to 1½ by 4 to 5
Strawberries for garden culture	1 to 2 feet apart

Number of Trees or Plants on an Acre at Given Distances Apart.

				Square Method	Equilateral Triangle Method
Distance, 1 foot apart each way, number plants.....				43,560	50,300
“ 2 feet apart “ “				10,890	12,575
“ 3 “ “ “				4,840	5,889
“ 4 “ “ “				2,722	3,130
“ 5 “ “ “				1,742	2,011
“ 6 “ “ “				1,210	1,397
“ 7 “ “ “				807	928
“ 8 “ “ “				680	785
“ 9 “ “ “				537	620
“ 10 “ “ “				435	502
“ 12 “ “ “				302	348
“ 14 “ “ “				222	256
“ 15 “ “ “				193	222
“ 16 “ “ “				170	195
“ 18 “ “ “				134	154
“ 20 “ “ “				109	125
“ 22 “ “ “				90	104
“ 24 “ “ “				75	86
“ 25 “ “ “				69	79
“ 30 “ “ “				48	55
“ 35 “ “ “				35	40
“ 40 “ “ “				27	31

RULE—SQUARE METHOD.—Multiply the distance in feet between the rows by the distance the plants are apart in the rows, and the product will be the number of square feet for each plant or hill, which, divided into the number of feet in an acre (43,560), will give the number of plants or trees to the acre.

RULE—EQUILATERAL TRIANGLE METHOD.—Divide the number required to the acre “square method” by the decimal .866. The result will be the number of plants required to the acre by this method.

For Index, see last page of Catalogue.

DESCRIPTIVE CATALOGUE

California Nursery Co.

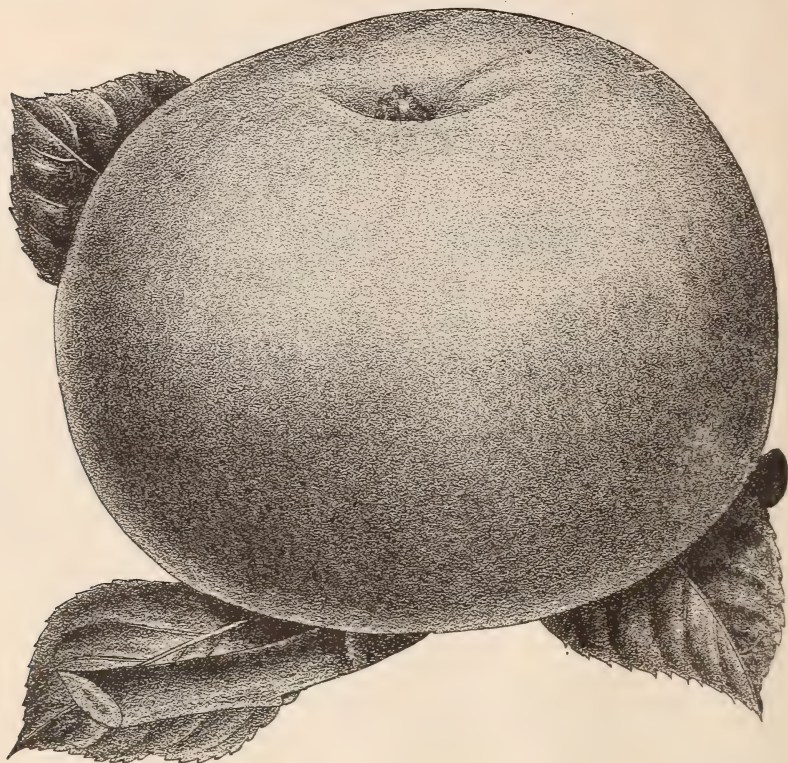


FRUIT DEPARTMENT.

Before proceeding with our description of varieties, we think it well to remark on the utter impossibility of including in a catalogue like this all the information necessary for an intelligent and successful culture of fruit. The most that can be aimed at is a short, accurate description of each kind. Extended treatises as to what sorts succeed best here or there, the soil and situation best adapted to each, the most approved manner of treatment for satisfactory financial returns, etc., etc., is out of the question. The works we have recommended on a preceding page will furnish this information in a manner most nearly conforming to the actual facts connected with fruit growing on the Pacific Coast. The time of ripening for all deciduous fruits is given for the vicinity of San Francisco Bay. In the interior of the state they ripen from six to ten days earlier.

NEW APPLES.

- Bismarck**—Introduced from New Zealand; very large, remarkably handsome and showy; flesh yellow, tender, juicy; quality good; extremely hardy and prolific; bears early. November to February.
- Glowing Coat**—Remarkable for its large size, great beauty, and superb quality, the size, in fact, might be called enormous, ordinary specimens weighing 16 or 20 ounces; each specimen is a bright glossy red on one side, and the other half an intense scarlet; the flesh is of extra high quality, rich yellow color, smooth refined texture and high, sprightly, sub-acid flavor; an early and heavy bearer, and strong grower. August and September.
- Paragon**—Seedling from Tennessee; the original tree, over fifty years old, is still vigorous and bearing; fruit large, roundish, somewhat flattened; color dark red, slightly streaked; flesh firm, yellow, crisp, aromatic, sub-acid and juicy, rich and of excellent quality; very late keeper; its full size, showy appearance, long keeping and splendid shipping qualities, render it very valuable as a market or family variety.
- Ruby Gem**—An exceedingly beautiful apple, of medium size, and perfect form; the skin is of the most brilliant red imaginable, flesh snowy white, tender, crisp, juicy, mild sub-acid and simply delicious; tree a strong grower, with abundant foliage, and an enormous and early bearer. August and September.
- Starr**—Originated in Woodbury, N. J.; a very valuable early market apple, invariably realizing the highest price in its season; the tree is a good grower, fruiting young, and producing annually abundant crops; fruit very large, 11 to 12 inches around; showy, pale green, with handsome blush on sunny side; pleasant, sub-acid. August.



BISMARCK APPLE.

APPLES—Summer.

American Summer Pearmain—A rich, highly-flavored fruit; medium to large, oblong; striped and dotted with red; tender, juicy; early bearer. August and September.

Chenango Strawberry—Large, oblong; red and yellow, very handsome; flesh white, tender and juicy. August.

Duchess of Oldenburgh—A large and beautiful Russian apple; roundish, streaked red and yellow; tender, juicy and pleasant. August.

Early Harvest—Medium size, pale yellow; tender, with a mild, fine flavor; erect grower and good bearer. July.

Early Strawberry—Medium size; almost deep red; tender, with a mild, pleasant flavor. July.

Gravenstein—A large, striped, beautiful, roundish apple, of first quality; juicy, high flavored; a good grower and prolific bearer. August.

Keswick Codlin—Large, oblong, pale yellow; excellent for cooking; abundant bearer when quite young. August and September.

- Maiden's Blush**—Rather large, evenly shaded, red cheek on the sunny side; flesh tender, white, with a sprightly, pleasant, sub-acid flavor; heavy bearer. August and September.
- Red Astrachan**—Large, roundish, nearly covered with a deep crimson; very handsome, juicy, good, though rather acid; an early and abundant bearer; the best early apple. July and August.
- Red June**—Medium; deep red; good; very productive; early bearer. June and July.
- Sweet June**—Medium or below, whitish, excellent; most superb tree, vigorous, upright, hardy; early and profuse bearer. August.
- Sweet Bough** (Large Yellow Bough)—Large; pale greenish yellow; tender and sweet; good bearer. August.
- William's Favorite**—Large, oblong, deep red; flesh yellowish white, mild and agreeable; a moderate grower but great bearer. August.
- White Astrachan**—Very large, roundish; skin very smooth and nearly white; a favorite market sort. August.

APPLES—Autumn.

- Alexander**—A very large, deep red or crimson apple of medium quality; hardy and fairly productive; an excellent market sort. September.
- Beauty of Kent**—Very large, roundish; greenish yellow, with large purplish red stripes; juicy, crisp, tender. October.
- Fall Pippin**—Very large, roundish oblong; yellow; flesh tender, juicy and rich; valuable for all purposes. September and October.
- Fameuse** (Snow Apple)—Medium size, deep crimson; flesh snow white; sprightly and agreeable; a fine dessert fruit. October.
- Gloria Mundi**—Very large; greenish yellow; valuable for cooking and drying. October.
- Golden Pippin**—Very large, roundish; quite yellow at maturity; flesh yellowish, juicy, tender, mild, sub-acid. October.
- Golden Russet**—Medium size; dull russet, with a tinge of red on the exposed side; flesh greenish, crisp, juicy and high flavored. September and October.
- Haas**—Large, flat and ribbed; yellowish green, streaked and nearly covered with dull, brownish red; flesh tender, juicy, sub-acid. August and September.
- Holland Pippin**—Differing from Fall Pippin mainly in its time of ripening. From August till November it is one of the very best for kitchen use.
- Hoover**—Large, dark red; juicy, acid, crisp, and good flavor. October and November.
- Hubbardston's Nonsuch**—Large, roundish; yellowish ground, with stripes and spots of red; sweet and rich; very highly esteemed. October.
- Jonathan**—Medium to large, striped, mostly red; tender, juicy, rich vinous flavor; very productive, and one of the best varieties either for table or market. October and November.
- King** (of Tompkins County)—A superb red apple, of large size and first quality; rich, sub-acid flavor. October.
- Marshall Red** or **Red Bellflower**—Originated near Napa, by J. L. Marshall. Very large, deep crimson; shape like Yellow Bellflower; a cross between Yellow Bellflower and Red June. A valuable market variety. September and October.
- Rambo**—Medium; yellowish, streaked with dull red and somewhat dotted; tender and mild flavored. October.
- Red Bietigheimer**—A new and valuable German variety; large to very large, roundish; skin pale, cream-colored ground, mostly covered with purplish crimson; flesh white, firm, sub-acid, with a brisk, pleasant flavor. Early fall.
- Rhode Island Greening**—A great and constant bearer in almost all localities; fruit large, greenish yellow. October to December.
- Roxbury Russet**—Large; surface rough, greenish, covered with russet; rich, sub-acid flavor. October and November.

- Skinner's Pippin** (Skinner's Seedling)—Considered one of the best early fall varieties; fruit large, skin thin, pale yellow, often with a blush on sunny side; flesh very tender, juicy, sub-acid; tree a close, vigorous grower. September.
- Twenty-Ounce** (Cayuga Red Streak)—A very large, roundish, striped apple, of medium quality, rather coarse grained, but a brisk, sprightly, sub-acid flavor. October.
- Wealthy**—Medium size, roundish; whitish yellow, shaded with deep, rich crimson in the sun; flesh white, fine-grained, tender, juicy, vinous, sub-acid. September.
- Westfield Seek-no-Further**—Medium to large; striped with dull red and slightly russeted; flesh tender, rich, and excellent. October to November.

APPLES—Winter.

- Arkansas Black**—Large round, regular, smooth, glossy, yellow where not covered with deep crimson, almost black; flesh very yellow, firm, fine grained, juicy; flavor sub-acid, pleasant, rich. A long keeper.
- Bailey's Sweet**—Fruit large, roundish; mottled and striped deep red; flesh yellow and tender, with mild, sweet flavor. November.
- Baldwin**—Large, roundish; deep bright red; juicy, crisp, sub-acid, good flavor; very productive of fair, handsome fruit. November to December.
- Ben Davis** (New York Pippin)—Large, handsome, striped, and of good quality; productive and late keeper. October and November.
- Canada Reinette**—Extra large size; light greenish yellow, with faint blush on sunny side; flesh white, juicy, crisp, sharp, sub-acid. January.
- Dominie**—Medium to large; pale striped; juicy, firm, fine grained; immense grower and bearer, January to April.
- Esopus Spitzenberg**—Large, light red, delicately coated with light bloom; crisp, rich, sprightly, vinous flavor; one of the best. November to January.
- Grimes' Golden Pippin**—Medium to large; skin golden yellow, sprinkled with gray dots; similar to Winter Swaar in many respects, but deficient to it in flavor. December.
- Lady Apple**—A very beautiful little fruit, with a bright vermilion cheek on a pale yellow ground; very ornamental for the dessert; flesh crisp, juicy, and pleasant. November to January.
- Limber Twig**—Medium; dull red; valuable for great productiveness, hardihood, and long keeping.
- Lawyer**—Large, brilliant red; keeps well; flavor moderate; tree vigorous and hardy. December to April.
- Missouri Pippin**—Large, oblong; bright red, with numerous gray dots; very handsome and of fair quality; an early and very abundant bearer. December to April.
- Nickajack**—A large, roundish, striped apple of fair quality; vigorous grower; popular in the south. December to April.
- Northern Spy**—Large, roundish, prettily striped with red, and delicately coated with bloom; mild, pleasant flavor; rapid and erect grower. January to March.
- Ortley** (White Bellflower)—Large, oblong; whitish yellow; very productive; flesh white, fine grained; tender, juicy, sub-acid. December and January.
- Peck's Pleasant**—Large, pale yellow, with brown cheek; flesh firm and rich. December to March.
- Pewaukee**—Medium to large, roundish; skin bright yellow, striped and splashed with dark red; flesh white, tender, juicy, sub-acid. December to February.
- Pryor's Red**—Medium, greenish, shaded with red; juicy, very rich, pleasant, sub-acid. January to March.
- Rawle's Janet**—Medium to large, yellow, striped with red; flesh yellow, tender, juicy, with a pleasant vinous flavor; prolific bearer. January to March.
- Red Canada**—Medium; yellow shaded with red or crimson; flesh white, tender, crisp, retaining its fine delicate flavor to the last. November to January.

- Red Cheek Pippin**—Large, beautiful, red cheek on yellow ground; fine, brisk, aromatic, sub-acid flavor. A great favorite in Oregon. November to March.
- Ribston Pippin**—A favorite English apple. Medium size, roundish, greenish yellow; flesh deep yellow, firm, with a rich, sharp, aromatic flavor. October and November.
- Rome Beauty**—Large; striped with bright red; very handsome; flesh tender, juicy, sprightly. December to February.
- Salome**—Hardy, very productive, and "the keeping qualities unsurpassed;" fruit medium, yellow and red.
- Smith's Cider**—Large, handsome, red and yellow; juicy, acid. A vigorous grower and abundant bearer. December to March.
- Sonoma**—Large; striped red and yellow; flesh tender, juicy; agreeable flavor. December to January.
- Stark**—Large, roundish; greenish yellow, with red stripes; flesh firm and juicy; valuable as a late keeper. December to March.
- Swaar**—Large, regularly formed; golden yellow, with numerous brown specks; flesh fine grained and tender; rich, aromatic flavor. December to March.
- Tolman's Sweeting**—Medium size; whitish yellow; firm, fine-grained, with a rich, sweet flavor. November to March.
- Vandevere** (Newtown Spitzenberg)—Medium size; yellow striped with red; flesh yellow, rich, and fine; vigorous and productive. November to January.
- Virginia Greening**—Large, greenish yellow; flesh yellow, compact, pleasant, sub-acid. A late keeper, and a good market apple.
- Wagener**—Medium size; deep red in the sun; flesh yellowish, very tender, juicy, excellent, high flavor. January and February.
- Walbridge**—Medium size; regular, skin pale yellow, shaded with red; flesh tender, crisp, and juicy. December to March.
- White Winter Pearmain**—Large, roundish, oblong, conic; pale yellow; extra high flavor; one of the best. December to February.
- Winesap**—Medium size; skin smooth, dark red; flesh yellow, firm, crisp, with a rich, high flavor; a productive bearer. November to February.
- Wolf River**—A large, handsome apple; greenish yellow, shaded with light and dark red; juicy, pleasant, with a peculiar, spicy flavor. November.
- Yellow Bellflower**—A large, handsome, and excellent winter apple; skin smooth, pale lemon yellow, often with a blush next the sun; flesh tender, juicy, crisp, with a sprightly sub-acid flavor; one of the very best. October to January.
- Yellow Newtown Pippin**—Large, yellow, firm, crisp, juicy, with a very rich, high flavor; the best winter apple. December to March.
- York Imperial**—Fruit medium size; skin whitish, shaded with crimson in the sun; flesh yellowish, firm, crisp, juicy, pleasant, mild, sub-acid. November to January.

CRAB APPLES.

- Hyslop**—Almost as large as the Early Strawberry Apple; deep crimson; very popular on account of its large size, beauty and hardness; late; tree remarkably vigorous.
- Montreal Beauty**—One of the most beautiful of the Crabs; fruit large, bright yellow shaded with red; flesh yellowish, firm, acid.
- Paul's Imperial**—Fruit roundish, oblate; skin yellow, almost wholly covered with bright red; flesh yellowish, firm, tender, and moderately juicy, with a fresh acidity.
- Red Siberian**—Fruit small, about an inch in diameter; yellow, with scarlet cheek; beautiful; tree an erect, free grower; bears when two or three years old.
- Transcendent**—A beautiful variety of the Siberian Crab; large; red and yellow; tree a remarkably strong grower.

Whitney—Large; skin smooth, glossy green, striped, splashed with carmine; flesh firm, juicy, and flavor very pleasant.

Yellow Siberian (Golden Beauty)—Large, and of a beautiful golden yellow color.

PEARS—Summer.

Bartlett—One of the most popular Pears; the best early Pear, and has no competitor as a market and canning fruit. August.

Bloodgood—Medium size; yellow, dotted and streaked with russet; rich, juicy, sugary. August.

Clapp's Favorite—A large Pear, greatly resembling the Bartlett, ripening a few days earlier.

Dearborn's Seedling—Below medium size; pale yellow, sprinkled with small dots; melting and delicious; tree a vigorous, rapid grower, bearing young and abundantly. July.

Doyenne d'Ete—Small; one of the first Pears to ripen; melting, sweet and good. July.

Lawson or Comet—The fruit is large for so early a Pear, of a bright yellow crimson on a bright yellow ground; flesh fine grained, juicy, rich and sweet.

Le Conte—This is a cross between the Chinese Sand Pear and a standard variety. The fruit is bell-shaped, of a rich, creamy, yellow color when ripe; very smooth and fine for cooking. July.

Madeline—Medium size; yellowish green; very juicy, melting and sweet; very early. June and July.

Souvenir du Congress—Large to very large; skin smooth, bright yellow when fully ripe. The flesh, which is like that of the Bartlett, is free from the strong, musty aroma, and is firm to the core. Ripens in August.

PEARS—Autumn.

Beurre Bosc—A large and beautiful russety Pear; very distinct, with a long neck; melting, high flavored and delicious. September.

Beurre Clairgeau—Very large; pyriform; yellow, shaded red; nearly melting, high flavored; one of the earliest and most prolific bearers. October.

Beurre d'Anjou—A large, russety yellow Pear often with a fine red cheek; flesh perfumed, buttery and melting. October and November.

Beurre Diet—A large, productive, and handsome Belgian Pear; yellow, marked with large brown dots; flesh a little coarse grained, but rich, sugary and buttery. October.

Beurre Hardy—Large; cinnamon russet, with sometimes a red cheek; juicy, melting, with a very pleasant flavor. September.

B. S. Fox—Of the largest size; rich, russety red in color; flesh fine grained, buttery, juicy, with an exceedingly pleasant, sub-acid flavor; quality decidedly best. September and October.

Columbia—A large showy fruit of fair quality; fine golden yellow; not very fine grained, but melting, juicy, with a sweet, aromatic flavor. October.

Dana's Hovey (Winter Seckel)—A medium-sized Pear of the highest flavor. One of the most valuable Pears in the catalogue. October to December.

Doyenne du Comice—Large, pyriform; fine yellow, lightly shaded with russet and crimson; melting, buttery, rich, sweet, aromatic. October.

Duchesse d'Angouleme—Very large; dull yellow; buttery, rich, juicy and excellent; tree upright grower, and very vigorous and productive. October and November.

Flemish Beauty—Large; pale yellow, nearly covered with russet; rich, juicy, melting and sweet; very vigorous and productive. September.

Howell—Large; light waxen yellow; juicy, melting, brisk, vinous; a valuable variety. September.

Idaho—A recent introduction from Lewiston, Idaho; flesh white, exceedingly fine grained, very tender and buttery, with a rich, subdued acid flavor; it ripens about a month later than the Bartlett.

- Kieffer's Hybrid**—Large, pyramidal; skin rich, golden yellow, thickly sprinkled with small dots; flesh slightly coarse, juicy, with a pronounced quince flavor. September and October.
- Louise Bonne de Jersey**—Large, yellow, with dark red cheek; very juicy, with a sub-acid flavor. September.
- Onondaga** (Swan's Orange)—A very large, melting, high-flavored yellow Pear. October.
- Seckel**—Rather small; rich, yellowish brown. For quality, this estimable old variety is unequaled. September.
- White Doyenne**—Large, pale yellow; fine grained, with a rich, fine flavor. November.

PEARS—Winter.

- Beurre Gris d'Hiver**—Large; golden russet; juicy, melting, rich flavor. December.
- Col. Wilder**—Fruit medium to large; roundish, obtuse, pyriform; skin light yellow, with a shade of light orange; flesh whitish yellow, juicy, melting, very sweet, with a peculiar flavor; tree is a very vigorous grower. December to January.
- Doyenne d'Alencon**—Large, yellow, sugary, very rich, sprightly and highly perfumed; very good. December and January.
- Easter Beurre**—Very large; yellowish green; fine grain; very buttery, melting and juicy, with a sweet and rich flavor. December to March.
- Emile d'Heyst**—Large, pyriform; clear yellow, with brownish orange cheek in the sun; fine grained, juicy, melting, sweet, slightly vinous and aromatic. December.
- Forelle, or Trout Pear**—Fruit oblong, pyriform; lemon yellow, washed with deep red on the sunny side; flesh white, fine grained, buttery, melting, slightly vinous. October and November.
- Glout Morceau**—Large; clear yellow; fine grained, sugary, rich. December.
- P. Barry**—The fruit is large to very large, elongated pyriform; skin deep yellow, nearly covered with a rich golden russet; flesh whitish, fine, juicy, buttery, melting, rich and slightly vinous. January to March.
- Pound Pear**—A monstrous fruit, and very handsome; yellow, with red cheek; much esteemed for stewing; trees very vigorous and productive.
- Vicar of Winkfield**—A large and very productive Pear; pale yellow, generally juicy, with a good, sprightly flavor. December and January.
- Winter Nelis**—One of the best early winter Pears; medium size; dull russet; melting, juicy, buttery, and of the highest flavor. December and January.

PEARS—Dwarf.

The following varieties we can confidently recommend for cultivation on the Quince as *Dwarfs*, experience proving them vigorous growers, abundant bearers, and otherwise highly remunerative in suitable localities, namely—Beurre Diel, Beurre Hardy, Doyenne du Comice, Duchesse d'Angouleme, Emile d'Heyst, Easter Beurre, P. Barry, Pound Pear, Vicar of Winkfield, White Doyenne and Winter Nelis.

CHERRIES.

HEARTS AND BIGARREAUS.

- Belle d'Orleans**—Above medium size; roundish heart-shaped; whitish yellow, half covered with pale red; very juicy, sweet and excellent. May to June.
- Bing**—From Oregon; lately introduced; fruit large, dark brown or black; very fine, late; a good shipping variety.
- Black Eagle**—Large size, deep purple or nearly black; flesh deep purple, tender, with a rich, high-flavored juice. June.

- Black Tartarian**—Fruit of the largest size; bright purplish black; flesh purplish, thick, juicy, very rich and delicious; tree a remarkably vigorous, erect and beautiful grower and an immense bearer; the best of the black Cherries.
- Burr's Seedling**—Large; yellow, shaded with red; sweet and rich; vigorous and great bearer.
- California Advance**—A seedling of Early Purple Guigne; a great bearer; one of the best early Cherries.
- Centennial**—A seedling of Napoleon Bigarreau. It is larger than its parent, and beautifully marbled and splashed with crimson on a pale yellow ground; its keeping qualities render it the best Cherry for shipment.
- Chapman**—Seedling of Black Tartarian; said to be larger, finer and earlier; ripens immediately after Early Purple Guigne.
- Cleveland Bigarreau**—A thrifty, strong, spreading grower, and productive; large, clear red and yellow; juicy, sweet, and rich.
- Coe's Transparent**—Medium size; pale amber, red and mottled next the sun; tender, sweet, and fine. Early June.
- Early Lamaurie**—Fruit small, dark purple; flesh rich, juicy, excellent. The earliest of all Cherries.
- Early Purple Guigne**—Small to medium size; purple; tender, juicy, and sweet. May and June.
- Elton**—Large, pointed; pale yellow, nearly covered with light red; juicy, with a very rich and luscious flavor; one of the best.
- Governor Wood**—Large, light yellow, shaded with bright red; flesh nearly tender, juicy, sweet, rich and delicious; a vigorous grower, and very productive.
- Great Bigarreau** (Black Bigarreau, Monstreuse de Mezel)—A foreign variety of the largest size; dark red, or quite black; firm and juicy. Late.
- Knight's Early Black**—Large; black; tender, juicy, rich, and excellent; high flavor.
- Lambert**—A regular and heavy bearer; fruit of large size and good quality; color deep rich red; flesh firm, and flavor unsurpassed; an excellent shipping variety. Ripens two weeks later than Napoleon Bigarreau.
- Lewelling** (Black Republican)—Large size; a cross between Napoleon Bigarreau and Black Tartarian, having the solid flesh of the former and the color of the latter. Very late and good.
- Napoleon Bigarreau** (Royal Anne)—A magnificent Cherry of the largest size; pale yellow, becoming amber in the shade, with a bright red cheek; flesh very firm, juicy, and sweet.
- Pontiac**—Large, dark purplish red; half tender, juicy, and agreeable.
- Rockport Bigarreau**—Large; pale amber in the shade, light red in the sun; half tender, sweet, and good; a very excellent and handsome Cherry; a good bearer.
- Schmidt's Bigarreau**—A black Cherry of the largest size, later than Great Bigarreau; very firm, and of excellent promise as a market and shipping variety.
- Yellow Spanish**—Large; pale yellow, with a red cheek in the sun; flesh firm, juicy, and delicious; one of the best, most beautiful, and popular of all light colored Cherries.

DUKES AND MORELLOS.

- Belle Magnifique**—A large, red, late Cherry, excellent for cooking, and fine for table when fully ripe; rather acid, tender, juicy, and rich.
- Early Richmond**—Red; acid; valuable for cooking.
- Empress Eugenie**—Large; dark red; flesh juicy, rich; similar in appearance and quality to the May Duke, ripening about ten days before it.
- English Morello**—Large; dark red, nearly black; tender, juicy, rich, acid; productive and late.
- May Duke**—An old, well-known, excellent variety; large; dark red; juicy, sub-acid, rich.
- Nouvelle Royale**—Fruit large, much more so than the May Duke; dark glossy leaves, and compact habit of growth; the largest and latest of the Duke Cherries.
- Olivet**—Large, globular, very shining, deep red; the flesh is red, tender, rich and vinous, with a very sweet, sub-acidulous flavor; very productive.

- Ostheimer Weichsel**—Fruit large, roundish oblate, slightly compressed one side; skin red, quite dark at maturity; stalk long; flesh liver-color, tender, juicy, almost sweet sub-acid; very good.
- Reine Hortense**—A French Cherry of great excellence; very large; finely mottled; tender, juicy, nearly sweet, and delicious.

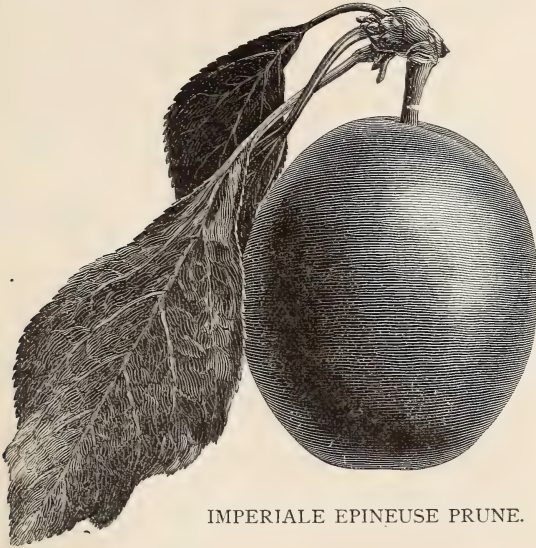
JAPANESE PLUMS.

Since the introduction of the Kelsey Japan Plum—the latest of all to ripen—many new varieties of the Japanese type have been introduced, ripening from June to September. As a class the Japanese Plums are quite distinct from the European varieties, being of more vigorous growth while young, with large, luxuriant foliage, and beginning to bear at an early age. They have all proven excellent shippers, can be picked before fully matured, and will color up afterwards, and have been found to be admirably adapted to our interior valleys, where the European varieties suffer from the hot sun during the ripening season.

- Abundance**—A remarkable fruit unlike any other Plum; an extremely early and profuse bearer and very strong grower; fruit large, showy, and beautiful; bright cherry color, with decided white bloom; flesh yellow, exceedingly juicy, tender and sweet. July and August.
- Berckman's** (Sweet Botan)—Large, round, slightly oblong; skin yellow, with bright red and light purplish bloom; flesh yellow, of excellent quality; tree vigorous, productive and a reliable bearer; an exceptionally good keeper; clingstone.
- Botan**—Round, red, very sweet and delicious; a good shipper; tree a heavy bearer. July and August.
- Burbank**—Tree vigorous grower, with strong, upright shoots; large, broad leaves; bears early; fruit very large, rich, cherry red, slightly mottled with yellow; flesh deep yellow, juicy, very sweet; agreeable flavor. August.
- Chabot Blood**—A novel and remarkable addition to our fruits; the size is medium, and of a brick-red or cinnabar color; flesh firm, fine brick-red color, very juicy and sweet, with a peculiar aromatic flavor. September.
- Hale**—A very handsome, large, round plum; skin orange, thinly overlaid with mottled red; flesh yellow, soft and juicy, with a delicious, slightly acid peach flavor. Very late. "The most beautiful, most delicious, most vigorous and one of the largest of the Japanese plums," according to J. H. Hale, the well-known nurseryman of South Glastonbury, Conn.
- Juicy**—Fruit medium to large; skin thin, light yellow underlined with scarlet; fruit deliciously sweet, with sprightly acid and high plum flavor; keeps a long time after ripening, often fifteen to twenty days in hot weather; the tree is a hardy, luxuriant grower, beginning to bear when very young.
- Kelsey Japan**—Fruit very large; greenish yellow, covered with red on the sunny side; flesh very solid and firm when ripe; juicy, and with a rich, vinous flavor; pit very small. September.
- Normand**—Medium to large; skin clear golden yellow; flesh firm and meaty, yellow and of high quality; pit small; tree symmetrical and prolific.
- Red June**—Fruit medium to large; deep vermilion red all over, with handsome bloom; flesh light lemon yellow, firm, moderately juicy, slightly sub-acid and of good quality; tree vigorous and productive. A valuable early market variety.
- Satsuma Blood**—Fruit large, nearly round; dark red; flesh dark red; solid color from skin to pit; firm, rather juicy; good flavor; pit very small. Ripens much earlier than Kelsey Japan.
- Simon** (*Prunus Simonii*)—From China; it is of large size, a brick-red color, with yellow flesh, of a peculiar flavor, and will keep a long time after being pulled from the tree; tree thrifty and upright grower. Ripens in July.
- Wickson**—Fruit very large, glowing carmine with a white, heavy bloom; flesh firm, sugary, delicious; stone small; remarkable for its long keeping qualities; tree of vigorous, upright growth.
- Willard**—Earliest and best of all market varieties excepting possibly the Red June; fruit of good size and of a brilliant crimson color; the tree is one of the healthiest and hardiest of the Japanese varieties.

PLUMS—General Collection.

- Bavay's Green Gage**—(Reine Claude de Bavay)—An excellent foreign variety of fine flavor; large, roundish, greenish yellow; highly recommended for canning. September.
- Bradshaw**—Very large; dark violet red; juicy and good; fine early Plum, adhering partially to the stone. July and August.
- Cherry**—A very early, medium-sized Plum; pale red, sweet, juicy, and sub-acid. June and July.
- Clyman**—Mottled reddish purple, with beautiful blue; freestone; flesh firm, dry and sweet; valuable for shipping on account of its extreme early ripening. June and July.
- Coe's Golden Drop**—Large and handsome, oval; light yellow; flesh firm, rich and sweet; adheres to the stone. September.
- Coe's Late Red**—Medium size; round; dark red; rich, vinous flavor; hangs on the tree a long time. October to November.
- Columbia**—Very large; round; brownish purple; very rich and sugary; parts freely from the stone. August.
- Czar**—Large, early, purple; rich and good. July and August.
- Damson**—Small, roundish, oval; dark purple; much used for preserves. September.
- Diamond**—Very large, oval, dark purple; flesh deep yellow, juicy, with a brisk, agreeable acid flavor. It resembles Quackenboss, but is much larger. An immense bearer, and one of the best shipping and preserving Plums in cultivation. August.
- Duane's Purple**—Very large and handsome; oval; reddish purple; juicy and moderately sweet. August.
- Early Golden Drop**—Small, bright yellow; sugary and rich; separates freely from the stone. Early July.
- Grand Duke**—A valuable addition to our list of late Plums. Very large; dark purple, covered with blue bloom; sweet and rich when ripe. September.
- Green Gage**—Small, but of the highest excellence; round; greenish yellow, with brown dots; very juicy and sweet. August.
- Imperial Gage**—Medium size, oval; greenish; flesh juicy, rich and delicious. Tree very vigorous and productive; one of the best Plums for canning. July and August.
- Jefferson**—A fine variety; large, oval; yellow, with a reddish cheek; flesh very rich, juicy, luscious, high flavor; parts freely from the stone. August.
- Late Mirabelle**—A valuable little Plum for preserving, and all culinary purposes. Ripens in October.
- Peach Plum**—Very large, roundish; brownish red; coarse grained, but juicy; pleasant, sprightly flavor. July.
- Perdrigon Rouge** (Red Perdrigon)—Medium size; roundish, oval; red, covered with bloom: rich, juicy, and sugary. August.
- Prince Engelbert**—A large, purple Plum, valuable for dessert and cooking. Flesh yellowish green, sugary and juicy; separates from the stone. August.
- Quackenboss**—Large, oblong, roundish; deep purple; sprightly, juicy, a little coarse grained, sweet and sub-acid. August.
- Red Egg** (Red Magnum Bonum)—Large, oval; deep red; rather firm and coarse, with a sub-acid flavor. July and August.
- Royal Hative**—An early Plum of French origin; medium size, roundish; skin light purple, flesh yellow amber, with rich, high flavor, and parts from the stone; very good. July.
- Victoria** (Sharp's Emperor)—Large, round, oval; light yellow, marbled and shaded with light lilac and purple; flesh golden yellow. August.
- Washington**—A magnificent large Plum, roundish; deep yellow, with a pale crimson blush; flesh yellow, firm, very sweet and luscious, separating from the stone. July and August.
- Yellow Egg**—A very large and beautiful egg-shaped yellow Plum; flesh yellow, rather acid until very ripe, when it becomes sweet. August.



IMPERIALE EPINEUSE PRUNE.

PRUNE—New.

Imperiale Epineuse—Undoubtedly the finest Prune of the regular drying class yet introduced to this state. Like many other valuable varieties, it owes its origin to France. Our Mr. Rock received it among a collection he imported from that country, a flattering reputation accompanying it. With its uniform large size, reddish or light purple color, thin skin, sweetness and high flavor, experts have no hesitation in pronouncing it *the best dried prune they have seen*, and predicting for it *the leading place* on the market, when produced in sufficient quantity to make itself felt.

PRUNES—General Collection.

Bulgarian—Above medium size; dark purple, sweet and rich, with a pleasant acid flavor. Valuable as a dried fruit.

Fellenberg (Large German Prune, Swiss Prune, Italian Prune)—Medium size, oval, dark purple; flesh juicy and delicious; parts from the stone; fine for drying.

French (Petite d'Agen, Burgundy Prune)—The well-known variety so extensively planted for drying; medium size, egg-shaped, violet purple; juicy, very sweet, rich, and sugary.

German (Common Quetsche)—Long, oval, and swollen on one side; skin purple, with a thick blue bloom; flesh firm, green, sweet, with a peculiar pleasant flavor; separates readily from the stone. September.

Giant—Fruit of immense size, as its name implies, of dark crimson color upon a yellow ground, and produced in great profusion; flesh firm, rich, sweet, delicious and excellent shipper; freestone. Tree a strong, handsome grower, and an early, regular, heavy bearer.

Golden—Originated from seed of the Italian Prune; somewhat larger than its parent; of light golden color, exquisite flavor, and dries beautifully.

- Hungarian** (Grosse Prune, Pond's Seedling)—Very large; dark red; juicy and sweet. Its large size, bright color, productiveness, and shipping qualities, render it a profitable variety for home or distant market.
- Robe de Sargent**—Fruit medium size, oval; skin deep purple, approaching to black, and covered with a thick blue bloom; flesh greenish yellow, sweet and well flavored, sugary, rich and delicious, slightly adhering to the stone; a valuable drying and preserving variety.
- Silver**—A seedling of Coe's Golden Drop, which it much resembles. It is entitled to rank with the best drying plums and prunes, because of its large size, handsome appearance and superior flavor.
- St. Catherine**—Medium size, very pale yellow, overspread with thin white bloom; flesh yellow, juicy, rather firm, and adheres partially to the stone; flavor sprightly, rich, and perfumed; a fine old variety of late prunes.
- St. Martin's Quetsche**—Medium sized; pale yellow, covered with a violet bloom; flesh yellowish, with a rich and excellent flavor; separates readily from the stone. October.
- Tennant**—Fruit large, dark purple, with a blue bloom; flavor of the highest quality; rich, sugary and delicious. Tree hardy and very productive.
- Tragedy**—A cross between the German Prune and Duane's Purple; medium size; skin dark purple, flesh of yellowish green, very rich and sweet; frees readily from the pit. Its early ripening (in June) makes it very valuable as a shipping fruit.

PEACHES—Freestone Varieties.

RIPENING NEARLY IN THE ORDER NAMED.

- Briggs' May**—Medium size, round; white skin, with red cheek; flesh white, melting, juicy and sweet. A valuable early variety.
- Alexander**—The best very early freestone; medium to large size; greenish white, nearly covered with a deep, rich red; very juicy, sweet, and of good quality.
- Triumph**—Earliest yellow freestone peach known; ripens with Alexander; blooms late; a sure and abundant bearer; tree of vigorous growth. Fruit is of large size, with a very small pit, and is indeed beautiful. Surface is yellow, nearly covered with red, dark crimson in the sun; flesh bright yellow, and of excellent flavor.
- Amsden's June**—Similar to Alexander in all respects, excepting that its hardness renders it preferable in localities where other early sorts are more subject to curl.
- Gov. Garland**—A large early peach, of rich, rosy hue, delicious flavor, and of exquisite fragrance when fully ripe.
- Yellow St. John**—A favorite southern kind, nearly the size of Early Crawford, but of better quality; orange yellow, with deep red cheek.
- Imperial**—Fruit large; deep yellow, with dark red cheek; flesh rich and firm; ripens with or before Hale's Early.
- Hale's Early**—Medium size and nearly round; skin greenish, mostly covered with red when ripe; flesh white, melting, juicy, rich, sweet.
- Mountain Rose**—Large, round; white, with bright cheek; flesh white, juicy, and very good.
- Strawberry**—Medium size, oval; skin marbled with deep red; flesh whitish, juicy, rich, and of a very delicious flavor.
- Grosse Mignonne**—Large, roundish; skin greenish yellow, mottled with red; flesh yellowish white, melting, juicy, but with very rich, high, vinous flavor.
- Foster**—A large yellow peach, resembling Early Crawford, and ripening a few days earlier. The fruit is very uniform in size.
- Early Crawford**—A magnificent, large, yellow peach, of good quality. Its size, beauty, and productiveness make it one of the most popular varieties.

- George the Fourth**—Large, white, with a red cheek; flesh pale, juicy and rich. Tree vigorous, and bears moderate crops of the best quality.
- Royal George**—A beautiful and high-flavored peach: rather large, globular, broad; skin white, with deep red cheek; flesh whitish, very red at the stone; very rich.
- Mary's Choice**—Large, yellow, resembling Early Crawford, but ripening later.
- Morris White**—The most popular and well-known white peach; large, oval; skin white, with a creamy tint when fully ripe; flesh white to the stone; melting, juicy, sweet, and rich.
- Wager**—Large, yellow, more or less colored on the sunny side; juicy, and of fine flavor. Ripens one week after Early Crawford.
- Wheatland**—Large, roundish; skin golden yellow, shaded with crimson on the sunny side; flesh yellow, rather firm, juicy, sweet, and of fine quality. Ripens between Early and Late Crawford.
- Elberta**—Very large; skin golden yellow where exposed to the sun, faintly striped with red; flesh yellow, very fine grain, juicy, rich, sweet, and splendidly flavored; tree very prolific, and presents a handsome appearance. It is a perfect freestone, and one of the most successful market varieties, selling uniformly at higher prices than any other peach.
- Newhall**—A superb peach, of very large size; skin yellow, with a dark red cheek; flesh deep yellow, juicy, and rich vinous flavor; ripens about one week before Late Crawford; tree very hardy, healthy, vigorous, and not affected by curl.
- Stump the World**—A large and showy peach; skin creamy white, with bright red cheek; flesh white, juicy, and high flavored.
- Late Crawford**—Fruit very large, roundish; skin yellow, with dark red cheek; flesh deep yellow, juicy and melting, with a very rich and excellent vinous flavor.
- Lady Palmerston**—Large; greenish yellow, marbled with crimson; flesh pale yellow, melting, very good, and a fine market variety.
- Muir**—An excellent bearer and does not curl; fruit large to very large; a fine shipper, and one of the best canning peaches in the United States; as a drying peach, it excels all others ever introduced.
- Susquehanna**—A large, handsome variety, nearly globular; skin rich yellow, with beautiful red cheek; flesh yellow, sweet, juicy, with a rich, vinous flavor.
- Lovell**—A Californian seedling; large, almost perfectly round; flesh yellow, firm, and of excellent quality; a superb canning peach.
- Ward's Late Free**—Rather large, roundish; skin white, with beautiful crimson cheek; flesh white, juicy, rich and excellent.
- Picquet's Late**—Large to very large, round; skin yellow, with a red cheek; flesh yellow, melting, sweet, rich and perfumed.
- Salway**—A large, yellow English peach, with deep yellow flesh; very juicy, melting and rich; the most valuable late market variety.
- Bilyleau's Late**—A very late peach, ripening after Smock and Salway; large, white, with a beautiful blush; flesh white.

PEACHES—Clingstone Varieties.

- Tuscan (Tuskena)**—A large yellow cling; a fine shipping peach, and especially desirable in this way on account of its early ripening qualities.
- Blood**—Large; skin deep claret, with deep red veins; downy; flesh deep red, very juicy, vinous and refreshing; esteemed by some for pickling and preserving.
- Large White**—Fruit large, round; skin white, with light red cheek; flesh tender, sweet, and full of juice; the greatest favorite for preserving in brandy and sugar.
- Lemon**—A large and beautiful lemon-shaped cling; skin fine, yellow; flesh firm, yellow, with a rich, sprightly, vinous, sub-acid flavor.

- Seller's**—A variety of Orange Cling of the largest size; skin fine yellow, with a dark red cheek; flesh yellow, firm, very juicy and rich.
- Golden**—Medium; nearly round; skin yellow; flesh fine-grained, firm, rich and sugary; clear yellow to the pit which is very small.
- Runyon's Orange**—Superior to the common Orange Cling, and is not subject to mildew like that variety; fruit very large; skin yellow, with a dark crimson cheek; flesh yellow, rich and sugary, with a decided vinous flavor.
- Nichol's Orange**—A large yellow cling, with purple cheek; a healthy, vigorous and productive variety, in every way worthy of extensive cultivation.
- McKevitt's**—Very large; flesh white to the pit; very firm, sugary and rich, with a highly vinous flavor; it bears transportation well. September.
- California**—Very large, round, and regular in shape, nearly covered with a dark, rich red shaded with orange; flesh is a deep yellow, with a delicate, rich, vinous flavor.
- Heath**—The most delicious of all clingstones; fruit very large; skin downy, creamy white, with a faint blush of red in the sun; flesh greenish white, very tender, and exceedingly juicy, with the richest, highest, and most luscious flavor.
- Phillips**—Large, yellow; flesh clear yellow to the pit, which is very small; exceedingly rich and high flavor.
- George's Late**—Originated in Sacramento, where it is much esteemed; it is larger, and ten days later than Newington; highly successful in Kern and Tulare Counties.
- McDevitt's**—Of the largest size, single specimens weighing a pound; skin a rich golden yellow, becoming quite red when ripe; flesh very solid, and of a superior flavor.
- Henrietta** (Levy's Late)—A most magnificent yellow cling of largest size; skin mostly covered with bright crimson; hardy, productive, and ripens late.

APRICOTS.

- Blenheim** (Shipley)—Above medium, oval; orange, with a deep yellow, juicy, and tolerably rich flesh; vigorous grower, and regular, prolific bearer.
- Bergetti**—Fruit very large, resembling the St. Ambrose.
- Hemskirke**—Strongly resembles the Moorpark in size and color, but differs from that variety in ripening a little earlier and more evenly. July to August.
- Large Early Montgamet**—A large apricot, reddish next the sun; flesh orange yellow, very firm; ripens one week before the Royal.
- Luizet**—A new variety introduced from southern France, where it is one of the best shipping sorts; fruit is of good quality, large size, and ripens early.
- Moorpark**—One of the largest, most popular and widely disseminated apricots; deep orange or brownish red; flesh quite firm, bright orange, parting freely from the stone, quite juicy, with a rich and luscious flavor; a favorite canning variety. August.
- Newcastle**—Medium size, round, well shaped, a shade smaller than the Royal, and two weeks earlier.
- Oullin's Early**—An early variety of the Peach Apricot, of large size and good quality. July.
- Peach**—Very large, handsome, and of delicious flavor; skin deep orange, mottled with dark brown; flesh of a fine saffron yellow color, juicy, rich, and high flavored. August.
- Royal**—A standard variety; skin dull yellow, with an orange cheek; flesh pale orange, firm and juicy, with a rich, vinous flavor. July.
- Sardinian**—A small, early apricot, the first of the freestones to ripen; skin white, spotted with crimson; flesh very juicy, with a sprightly, sweet flavor; stone very small.
- Spark's Mammoth**—Originated in Ventura County, of the largest size, larger even than the Moorpark; skin of a pale lemon color; flesh clear yellow, very tender, juicy and sweet; excellent for drying and canning.
- St. Ambrose**—A very large early apricot, of a deep yellow color, reddish next the sun, and very smooth; flesh juicy, rich, and sugary.

NECTARINES.

- Advance**—Large, round; skin green on shaded parts, blotched with red and brown on sunny side; flesh greenish white, rich and sugary, with a rich flavor. The earliest Nectarine; ripens in July.
- Boston**—Large, deep yellow, with a bright blush and deep mottlings of red; flesh yellow, without any red at the stone; sweet though not rich, with a pleasant and peculiar flavor.
- Downton**—Large, roundish oval; skin pale green in the shade, deep red in the sun; flesh pale green, melting, juicy, and richly flavored. August.
- Early Newington**—Large, roundish, pale green, nearly covered with blotches of red; flesh greenish white, very red next the stone, to which it adheres; juicy, sugary, rich, and very excellent.
- Hardwicke**—Of very large size, almost round; skin pale green on the shaded side, entirely covered with dark purplish red next the sun; flesh greenish, melting, juicy, rich, and highly flavored; a most delicious fruit.
- Humboldt**—Fruit of the largest size; skin bright orange yellow, stained, streaked and mottled with very dark crimson in the sun; flesh orange, very tender, juicy and richly flavored; the largest and best of all nectarines introduced lately; ripens in September.
- Lord Napier**—Of the largest size, and ripening amongst the earliest of nectarines; skin pale cream color, with a very dark crimson cheek in the sun; flesh very white, tender, melting, juicy, separating freely from the stone.
- New White**—Fruit rather large, nearly round; skin white, with a slight tinge of red when exposed; flesh white, tender, very juicy, with a rich vinous flavor. August.
- Victoria**—Fruit large, roundish, flattened at top; skin greenish yellow, crimson on the sunny side; flesh rich, sweet; one of the best.

QUINCES.

- Apple, or Orange**—Large, roundish, with short neck; fruit a beautiful bright golden yellow color; an old favorite sort. September.
- Champion**—Fruit very large, fair and handsome; very productive, surpassing all others in this respect; flesh tender; flavor delicate, imparting an exquisite quince taste and odor to any other fruit with which it may be cooked.
- Chinese**—An extraordinary variety; oblong, of immense size, often weighing from two to two and a half pounds; growth of tree rapid and distinct.
- Meech's Prolific**—A new variety from New Jersey; tree a vigorous grower, and immensely productive; fruit large, lively orange yellow, of great beauty and delightful fragrance; its cooking qualities are unsurpassed.
- Portugal**—A superior variety, mild in flavor, and well adapted for marmalade and stewing; a luxuriant grower.
- Rea's Mammoth**—A very large and fine variety of the Orange Quince, of late introduction; a strong grower and very productive.

FIGS.

The planting of fig trees in small gardens has often proven very disappointing to the planter in getting varieties that produce fruit only when grown to large trees. Below we mention a list of varieties that are of moderate growth, make small trees and produce fruit when young:—

Black Ischia,
Brown Turkey,
Brunswick,

Du Roi,
White Ischia,
White Marseilles.

The following varieties are of strong growth and make large trees, suitable for planting on avenues and places where there is room to let them grow to their natural size:—

Adriatic,	Negro Largo,
Agen,	Ronde Noir,
California Black,	Ronde Violette Hative.
Col. di Signora Nero,	

Adriatic (Grosse Verte)—The best dried figs have been produced from this variety; tree a strong and healthy grower; fruit above medium size; skin white and thin; pulp red, fine, exceedingly aromatic, and changes to an amber color when dried.

Agen—Fruit medium size, roundish; skin green with a brownish tinge; flesh of a dark red blood color; most delicious.

Angelique—Medium size, roundish, and flattened like an onion; skin yellow, flesh white under the skin, slightly tinged with rose toward the center. When fully ripe the fruit is of good quality and perfumed. Early.

Black Ischia—Medium size; dark purple, almost black when ripe; flesh deep red, sweet and luscious; tree hardy; an excellent bearer.

Bourjasotte Blanche—Medium size, round and somewhat flattened; yellowish at maturity, and covered with a thin gray bloom; flesh dark blood red, thick and stiff; a good fig.

Brown Turkey—Fruit large, pyriform; skin brownish red with blue bloom; pulp sweet and good; a very early, prolific, and hardy variety.

Brunswick—Very large and pyriform; skin greenish yellow in the shade, pale brown on the other side; a very rich and excellent fig.

California Black—The well-known local variety; fruit large, dark purple, almost black when fully ripe; makes a good dried fig; tree grows to a very large size, and bears immense crops.

Celeste (Sugar Fig)—Fruit large, reddish brown; flesh dark red; highly prized for table preserves and crystallizing; will dry up and improve in saccharine matter if left on the tree.

Col. di Signora Nero—Large, pyriform, dark chocolate color; flesh very dark red throughout; exceedingly rich and sugary.

Drap d'Or—Large, oblong, greenish yellow, with a brown cheek; flesh light rose color, turns amber when fully ripe; very rich, fine grained and sweet.

Du Roi—A delicious fig of medium size; skin yellowish green; flesh white.

Ladaro—Fruit very large, oblong, skin pale yellow, with a brown cheek; flesh deep red, rich and sugary.

Negro Largo—Of the largest size, long pyriform; skin jet black; flesh pale red, very tender and juicy, with a rich, thick and highly flavored juice.

Ronde Noir—Large, black, roundish; greenish yellow covered with dark purple; flesh amber color, fine grained, rich and sweet.

Ronde Violette Hative—Large, roundish, oval; skin yellow, covered over with pale brown; flesh dark red, fine grained, tender, rich; ripens early.

Royal Vineyard—Medium size, long, pyriform; skin very thin, hairy, reddish brown or purple; flesh bright reddish, very juicy and melting.

San Pedro (Fico de St. Pietro)—Fruit large, nearly round, and somewhat flattened; bright deep yellow in the sun; pulp rather coarse but sweet; good flavor.

Smyrna—A variety imported by the Bulletin Co., of San Francisco, from Smyrna.

White Genoa—Fruit very large; flesh brownish purple, rich and fine grained; skin light green. It produces large crops during the entire season until October.

White Ischia—Small, pale greenish yellow; flesh purple, highly flavored and luscious; will ripen its fruit along the coast, where the finer varieties do not mature.

White Marseilles—Fruit above medium size, quite round; skin pale green when ripe; flesh exceedingly rich and juicy; a most delicious fig, and dries well and easily.

NUT TREES.

ALMOND.

SOFT SHELL VARIETIES.

Drake's Seedling—Originated with Mr. Drake, of Suisun, Solano County, Cal. It is of the Languedoc class, very prolific, and a regular, abundant bearer.

IXL—Tree a sturdy, rather upright grower; nuts large; hulls easily; shell soft but perfect.

Languedoc—A standard variety; nut large; shell thin; kernel sweet.

Lewelling—Originated with the late John Lewelling; an immense bearer; tree of drooping habit; nuts large and good; hulls freely.

Ne Plus Ultra—The tree is a sturdy and rather upright grower; extremely prolific, producing its nuts in bunches all over the twigs; nuts large and long, almost invariably of one kernel; of fine flavor; hulls readily.

PAPER SHELL VARIETIES.

King's Soft Shell—Originated in San Jose, Cal.; shell very thin and soft; regular and abundant bearer.

Nonpareil—Of a weeping style of growth, but still forms a beautiful tree; an extraordinarily heavy and regular bearer, with very thin shell; of the Paper Shell type.

Paper Shell—Medium size; shell very tender, easily broken between the finger and thumb; kernel large, white, sweet and relishing.

Princess—The finest of all the Paper Shell class; fruit about one inch and a half long, and of oval shape; kernel large, white, and very sweet.

BUTTERNUT.

An ornamental tree of medium growth, quite valuable for its fruit and timber. The kernel has a peculiar oily flavor.

CHESTNUT.

American Sweet—Our native species; smaller than the Spanish, but sweeter. It is said to succeed well in the foothills and northern counties.

Early Maron—Nut large and very sweet; one of the earliest chestnuts to ripen.

Fox's Prolific—A seedling selected from among many, all bearing, on the grounds of our Mr. Fox, near San Jose. It has borne regularly heavy crops of large, regular, uniform-sized nuts since 1880, at no time having many burs without nuts as is usually the case with nearly all seedlings; tree of rapid and spreading growth.

Italian, or Spanish—A highly ornamental tree of free growth, esteemed alike for its beautiful foliage and valuable timber; the nut is sweet and generally large.

Japan Mammoth—A monstrous fruit, larger than the European, and flavored like the American Sweet; tree bears when quite young.

Maron de Lyon—A French variety; fruit large, roundish, sweet and well flavored; the tree is very productive and of handsome growth.

Maron Combale—This, like the preceding, is also a valuable variety; its fruit is very large, and the kernel rich and sweet.

Maron Nouzillard—Large and sweet; very productive; extensively cultivated in France.

Noir Hative—A very early variety, and valuable on this account.

Numbo—A seedling of the European chestnut; enormously productive, and bears every year; the quality and size of the nut is equal to that of any of the large Chestnuts.

Variegated-leaved—Leaves highly and beautifully variegated with yellowish white; growth upright and handsome.

FILBERTS.

Fertile de Coutard—Nut very large, broad, pointed; kernel full and highly flavored; early and abundant bearer.

Merville de Bolwiller—Nut large, rounded at the base, tapering to a point; shell thick; kernel fine flavored.

Nottingham Prolific—Nut medium sized, obtusely ovate; shell thick; kernel full and fine flavored; tree an early and abundant bearer.

Precoce de Frauendorf—Nut medium size, oblong; shell thin; kernel full; an excellent nut; tree an abundant bearer.

Prolific Cob—Nut of large size, oblong; shell pretty thick, of a brown color; kernel full and of very rich flavor; this is one of the best.

Purple Filbert (Purple-leaved)—The leaves are of a blood-red color, like those of the Purple Beech: nut medium size, oblong; shell thin; kernel full and flesh colored; this is not only valuable as an ornamental shrub, but also as a fruit tree.

PECAN NUTS.

A very beautiful, symmetrical, and rapid-growing tree, producing valuable timber, and heavy crops of sweet, oblong, smooth nuts.

PISTACHIO NUT (*Pistacia Vera*).

A small tree, producing a nut similar to the almond, but green and very delicious; a desirable table oil is also made from the nut. It is extensively cultivated in the south of Europe.

WALNUTS.

NATIVE VARIETIES.

American Black—Called here Eastern Walnut. This noble forest tree grows freely on this coast, stands transplanting well, bears early, and ought to be extensively cultivated, not alone for the nuts, but also for the valuable wood it produces.

California Black—A variety indigenous in this state; makes excellent shade and avenue trees.

EUROPEAN VARIETIES.

A Bijou (Large Fruited)—Nuts very large, twice or three times larger than the common walnut, and somewhat square or oblong in shape.

Chaberte—A most valuable French variety, with nuts of fair size, regular and nice shape, and extra fine quality of kernel. The tree is very productive, developing its leaves and bloom late in the spring.

Cluster-fruited—This variety, in habit, size, form and foliage, does not differ from the Common English, except in that it bears its fruit in clusters.

Common English, or Madeira Nut—Too well known to need description; there is a great variation in the size and flavor of the fruit, thickness of the shell, and fertility of the trees.

Cut-leaved—A distinct variety, with large, deeply-cut foliage, and producing smooth, well-fleshed, medium-sized nuts.

Franquette—Nuts very large and long; one of the finest for dessert.

Mayette—One of the finest dessert nuts grown; large, full-fleshed and sweet. Very late in budding, thereby escaping injury from late frosts.

Parisienne—A most beautiful nut; one of the largest and best for dessert; broad and large, with very full-fleshed kernel. Bears early and regularly.

Praeparturien (Dwarf Prolific)—This is a dwarf-growing, early-bearing variety, which matures its growth well, not suffering, therefore, from early frosts. Its leaves and blossoms appear about one month later in the spring than the common English Walnut, and are consequently seldom, if ever, injured by late spring frosts.

Santa Barbara Soft Shell—A variety originating with Joseph Sexton, of Santa Barbara, Cal. The tree is a vigorous grower, an early and abundant bearer; the nut is large, the kernel white, sweet, and readily extracted, the shell being easily broken.

Serotina (St. John)—Leaves and flowers of this variety are not developed until all danger of frost has passed; very productive.

Vourey—Another French variety of very excellent quality. The nuts are very large, and the shell well filled with a sweet, rich kernel. The leaves and flowers are produced late.

Weeping Walnut—Derives its name from its branches drooping like a Willow. Highly ornamental; good bearer and good nut.

JAPAN VARIETIES.

Sieboldi—Leaves of immense size; the nuts, which are produced in extreme abundance, grow in clusters of fifteen to twenty; the meat is sweet, of first quality, flavored like a Butternut, but less oily and much superior. The tree is vigorous, hardy as an oak, matures early, bearing young and regularly.

Cordiformis—In form the nut is that of a heart, with a sharp point at the base. When ripe, if thrown into boiling water, and left to boil about five minutes, with a slight blow on the shell the heart-shaped kernel can be extracted as a whole. Flavor rich and melting.

MISCELLANEOUS FRUITS.

CAROB (St. John's Bread).

A handsome evergreen tree, producing pleasantly-flavored, bean-like fruit in long pods, and succeeding well in dry situations.

ELEAGNUS LONGIPES.

A handsome, shapely, silver-leaved shrub, with ornamental reddish-brown bark in winter. The bright yellow flowers appear in June on long stalks, but the greatest value of the shrub is in the fruit, which is produced in the greatest abundance along the whole length of the branches; oval in shape, and about one-half inch long; color, deep orange red, very showy and attractive. The fruit is not only very ornamental, but has a sprightly, sharp, pleasant flavor, and makes a delicious sauce.

STRAWBERRY GUAVA.

The Guava is an ornamental evergreen shrub with pink and shining foliage, and bears when only two feet in height. The fruit is smaller than an English Walnut, of a fine claret color, and with a flavor resembling that of a strawberry. It makes an excellent jelly.

HOVENIA DULCIS.

A new fruit from Japan; bears bunches of sweet berries of an excellent flavor.

JUNEBERRY.

Success—A superb variety. The fruit is borne in clusters, reddish purple in color, changing to bluish black. In flavor it is of a mild, rich sub-acid, excellent as a dessert fruit or canned. In habit it is similar to the Currant, the bushes attaining the same size.

LOQUAT.

Large Fruited—An improved variety. Blooms in fall and ripens in the spring; bears when quite young. Fruit is in shape of a crabapple; small seeds; flavor rich, pleasant, sweet.

Giant—A new variety introduced from Japan. Fruit said to be of the largest size.

Common Loquat—Seedlings. These are of a more robust growth than the two preceding varieties. The fruit is round, resembling small plums.

MEDLAR.

Nottingham—A small tree, a native of Europe, of spreading, crooked growth. The fruit is hard and useless until beginning to decay, when the pulp becomes soft, acquiring an agreeable flavor, and is generally eaten raw.

MULBERRY.

Downing's Everbearing—Large fruit, of purplish black color; juicy, rich, sprightly and delicious; tree a vigorous grower and very productive.

Lick's American—A variety originated by the late James Lick, apparently fully equal to Downing's Everbearing; fruit large, black, and of exquisite flavor.

New American—An attractive lawn tree of rapid growth, with very large leaves, and producing dark-colored fruit of the largest size and the most delicious flavor.

Persian—A variety of slow growth, but producing the largest and finest fruit of all Mulberries; the fruit is large, black, one to one and a half inches long, with a fine aromatic flavor, and abundant sub-acid juice, ripening in succession from July to October.

Russian—Timber of the finest quality for cabinet work; fruit as large as a Kittatinny blackberry, and produced regularly and abundantly.

OPUNTIA FICUS-INDICA (Indian Fig Cactus).

An exceedingly hardy and ornamental species of Cactus. The plant reaches a height of ten feet, and is very striking as a scenic plant. The fruits are yellow, and are eaten raw, or used for jellies, etc. Perfectly hardy here. The fruit is sometimes shipped to New York from the West Indies. The plant has but few spines.

ROCKY MOUNTAIN CHERRY.

Fruit jet black when ripe, and in size averages somewhat larger than the English Morello, its season of ripening being after all others are gone. In flavor it is akin to the sweet cherries. Extremely hardy, and worthy of cultivation for an ornamental shrub.

SERVICE TREE.

Flowers cream-colored; the fruit, when fully ripe, or mellowed by frost and keeping, becomes brown and soft, resembling a Medlar; can not be used in a green state.

OLIVES.

Recognizing for some time the important position the Olive industry was destined to eventually obtain among the useful fruits, we have used every endeavor to gather together from all sources a collection of the most famous and best varieties, both for pickling and oil, of the various Olive-growing countries. We believe we have succeeded fairly well in obtaining all varieties of any prominence up to date. The identity of nearly all has been verified, as with few exceptions they have borne fruit on our own grounds. Of the oil varieties we have several times furnished samples to our State University for oil tests, and refer our patrons to the Bulletins issued from time to time, by that institution, for detailed information regarding the merits of the several sorts. Climate and soil will undoubtedly have much to do with determining the ultimate adaptability of many of these varieties for successful cultivation in our state, but only time and experiment can answer the question. With the information regarding Olive culture now at our command, it should not be long before the relative merits of each is ascertained.

FRENCH VARIETIES.

- Amellan**—Large, oval, excellent for pickles; tree a strong, vigorous grower, with large foliage.
- Columella**—A remarkably productive variety of superior quality, succeeding well in rich or poor soil; one of the best for oil in proper situations. Before maturity it is also one of the very best for pickles, the fruit being bright yellow and containing very little bitterness. Tree vigorous.
- Oblonga**—Elongated Olive—Considered best for preserving purposes, and is also dried; produces a fine, sweet oil; an abundant, regular bearer.
- Oliviere**—A hardy variety; fruit of medium size, conical, with a large point; makes a good quality of oil.
- Pendoulier**—A large Olive, mostly used for pickles.
- Pendulina**—Fruit medium to large, ripening early; yields a very fine grade of oil; makes a handsome tree and bears heavily.
- Picholin d'Aix**—Tree vigorous, hardy; fruit average size, elongated form, symmetrical, and tapering towards the point; reddish black when ripe; pit small; good, regular producer, and cultivated mostly for preserving purposes.
- Picholin St. Chamas**—Requires good soil, but amply repays all extra care; fruit oblong, reddish black when ripe. Preserved green, they form a leading article of commerce in the south of France. Of all Olives preserved in this way, it is said to possess the most delicate flavor.
- Pigale**—Tree a strong and erect grower; fruit of medium size, roundish oval; valuable both for pickles and oil.
- Polymorpha**—Fruit very large, light colored, one of the best for pickling, and also yielding a fine grade of oil; ripens very early; tree a medium grower, and very productive.
- Regalis**—Very fertile, fruit large and rather round; used solely for pickling.
- Ronde de Languedoc**—Fruit very large, nearly round; an excellent variety for pickles; extensively cultivated in Languedoc, France.
- Rouget**—Tree very hardy and a good grower; fruit of medium size, roundish oval; is used both for oil and pickles.
- Rubra**—A remarkable variety; a vigorous, upright grower, a heavy, regular bearer; fruit of medium size, giving an oil of the highest quality; sometimes used for pickles. Tree succeeds well in dry, hilly situations, almost unfit for the growth of any other tree; begins to bear when quite young.
- Uvaria**—A very valuable sort, vigorous and hardy, productive on rich or poor soil and good on either; fruit medium size, dark blue, borne in clusters. Considered by many the most valuable and most productive under all circumstances.



SPANISH QUEEN (SEVILLANO).

ITALIAN VARIETIES.

In the various districts of Italy Olives are divided into two classes or divisions, one embracing the varieties best adapted for pickling or preserving, and the other such sorts as yield the greater quantity or the higher grades of oil. In common with this custom we have set out the varieties imported from that country into the respective classes as far as we could ascertain or determine by information and trial. The climate of the north, south, and center of Italy being so widely different, naturally the question of the hardiness of the different sorts is very important. To indicate this, and consequently furnish our customers with some criterion in their selection, we have placed immediately after the name of the variety, the name of the district or town in which neighborhood each is most extensively planted. With this general description we do not feel the necessity of a detailed list of the various virtues of each sort, recognizing the fact of their being *the best of their kind* without any question, or the Italians would not grow them.

OIL VARIETIES.

Calamignara (Sicily).
Columbaro (Allasio).

Marajole or Morinello (Tuscany).
Piangente (Tuscany).

Corregiola (Tuscany).	Radiola (Rapallo).
Grossajo, Frantojo, or Infrantoio (Tuscany).	Rapuina (San Remeo).
Grantois (Lombardy).	Razzo (Tuscany).
Leccino (Tuscany).	Taggiasco (Porto Mauricio).

Of the above Mr. E. E. Goodrich, of the Quito Olive Farm at Santa Clara, has imported and grown extensively the Corregiola, Grossajo, Marajole, and Razzo. After the most careful tests, oil made from them has been found to be of superior quality and fineness. In percentage of yield they surpass all other varieties grown by him.

FOR PICKLING.

Ascolano (Ascole).	Giarraffa (Sicily).
Bella di Spagna (Florence).	Santa Caterina (Lombardy).
Cucco (Florence).	

SPANISH VARIETIES.

Manzanillo—Fruit large and of irregular orange shape; color deep blue black, with many minute white specks. It is a freestone, and consequently highly prized for pickling; the oil is of very high grade; the tree is a rapid grower, and very prolific bearer.

Mission—The variety to be found at all the old missions; introduced by the Spanish padres, and until recently the only sort cultivated in California. It is yet the most extensively cultivated, and can be found in almost every county in the state, succeeding well under all circumstances, with very little care. Fruit medium size, jet black, and yielding a fine oil; can also be used for pickling; ripens late.

Nevadillo Blanco—A tree of good size, with the branches well set on, and its numerous branchlets usually bend with the weight of the fruit. The fruit is medium sized, and ripens early. It is employed for oil only, of which it yields an abundant supply of the finest grade.

Sevillano (True Spanish Queen)—The tree is a strong grower, with spreading branches; leaves large and long, bottle green above, and greenish white on the under side. The Olives are *picked* green, pickled, and exported from Spain under the name of the "Queen Olive." It is the largest Olive known; the shape and form of an English walnut.

ORANGES.

Hart's Tardiff—Medium size, round; skin smooth and thin; grain fine, with a brisk and racy flavor. A common Florida orange, in quality above the average; retains its juices until the middle of July, or even later, and is especially valuable on this account; tree prolific; a strong grower.

Homossassa—Size medium, somewhat flattened, very heavy; color bright; skin very smooth; thin pulp, fine, sweet, and juicy. Keeps and carries well; best quality; tree vigorous grower and prolific bearer.

Jaffa—Fruit said by some to be unsurpassed, and said to command the highest price in the Paris market; tree a strong grower and nearly thornless; in appearance one of the noblest of the citrus family.

Joppa—Of sweet and high flavor from the time it begins to color. Although capable of being picked early, it can also be left on the tree till May and June without deteriorating in quality; large, seedless, fine grained; tree thornless, vigorous, upright grower; early and prolific bearer.

Maltese Blood—A fancy orange; considered one of the best where it is largely planted; pulp a blood-red color when ripe; very prolific; strong grower; thornless.

Mandarin—Medium size, flattened fruit, thin rind, with a dark orange pulp; juicy and rich.

Mediterranean Sweet—Its great value consists in its being an early, prolific, and continuous bearer; absolutely thornless; forming a beautiful round head; can be planted fifteen feet apart, as it

assumes a dwarfish habit. We consider it one of the most profitable varieties; fruit medium size, slightly oblong; skin thin and tough; pulp rich color, juicy, melting, sub-acid and vinous; frequently seedless.

Parson Brown—Fruit medium size; shape round, and with very smooth skin; ripens early.

Ruby Blood—Medium to large, nearly round, fine texture and flavor; skin very thin and smooth, and partly covered with red; pulp ruby red.

Satsuma (Unshiu, Oonshiu)—A native of Japan. The tree is perfectly thornless, and of dwarfish, slow growth. It is the most hardy of all orange trees. The fruit is medium-sized, flattened, deep orange color, with smooth skin, easily detached from pulp; fine grained, tender, juicy, sweet, and delicious.

Sicily (Partogallo)—Fruit of medium size; ripens late; juicy, sweet, rich vinous flavor; skin very smooth and thin; tree a moderate grower and bears quite young. This variety is largely grown in the Mediterranean countries, and exported.

Siletta—From Australia; fruit very smooth, rather small in size, but of excellent flavor.

Seville—Tree a strong grower and very ornamental, whether in bloom or fruit. It will endure more frost than any other kind; flower large and very fragrant; fruit very large, flat, of a bitter acid flavor when ripe, and remains on the tree for a long time; used for marmalade.

St. Michael—Size medium to small; round, thin skinned; sweet, melting, and good flavor; a great favorite in London market; tree very prolific, and can be planted fifteen feet apart.

Tangerine—Of the Mandarin or China orange type; rather small; pulp separates readily from the skin, is very tender, rich, and melting, spicy and aromatic.

Valencia Late—One of the best varieties grown. The tree is not so precocious as some of the other budded sorts, which is somewhat to its advantage, enabling it to attain a proper size. The orange is very late in ripening, thus reaching the market when other varieties are gone, and thereby realizing the highest rates; large, oblong, and firm.

Washington Navel—A variety received from the Agricultural Department in Washington, and supposed to be the true Bahia orange; fruit very large, with smooth skin, and of excellent sweet flavor. This orange is now considered the finest cultivated in southern California.

LEMONS.

Eureka—An excellent variety, originated in southern California; smooth and full of acid juice.

Genoa—Medium size, oval, sweet rind, thornless, and nearly seedless; tree is of a dwarf habit; a good keeper; one of the best.

Lisbon—This variety has proved the hardiest with us. Fruit large and full of acid juice.

Villa Franca—Highly flavored, skin very thin, and a heavy bearer; an excellent lemon for market and home use; quality of the very best; said to stand more cold than other varieties.

POMELO (Grape Fruit).

The use of Grape Fruit is strongly recommended by the medical faculty for its refreshing and tonic properties, and in consequence it is growing in favor as a dessert fruit.

Triumph—Medium size, flat, round, thin skinned, full of juice; sweetish, with a distinct but agreeable bitter flavor.

Seedless—Large, flat, round; skin lemon-yellow, with a pleasant bitter-sweet flavor.

LIMES.

Mexican—Size medium, skin smooth, very thin, light yellow; juice rich and abundant; acid, and very pleasant.

PERSIMMON—Japanese.

This magnificent fruit from Japan can not be too highly recommended, the tree being highly ornamental, the fruit beautiful in appearance, and excellent in quality. It is now bearing in many parts of this state, and its successful cultivation in California is fully established. We do not offer varieties, for the trees being as yet all imported from Japan, experience leads us to say that too much reliance can not be placed in the kinds proving true to name or description.

PERSIMMON—American.

The well-known native species, with large, smooth, and glossy leaves; flowers pale yellow; fruit the size of a crabapple, and reddish yellow.

POMEGRANATES.

Paper Shell—A recent introduction of extraordinary fine quality. The skin is very thin, hence the name, the inside covering of the pulp being also very thin; tree a heavy bearer, but more dwarf than the following. For home consumption this variety will be highly valuable.

Spanish Ruby—A new and grand sort; fruit large, skin thick, pale yellow with a crimson cheek; flesh of the most magnificent crimson color, highly aromatic, and very sweet; a fine grower, good bearer, and excellent shipper.

Sweet-fruited—Fruit very large, with sweet and juicy pulp; ripens early.

Sub-acid Fruited—The variety commonly grown in gardens here; it ripens late, and will hang on the trees to mid-winter.

GRAPES.

FOREIGN VARIETIES.

FOR TABLE, RAISINS, AND SHIPPING.

Black Ferrara—One of the most valuable grapes for shipping; color black, bunches large, fine flavor.

Black Hamburg—A fine, tender grape, producing large, magnificent, compact bunches; berries black, very large and oblong. A great favorite everywhere.

Black Malvoise—Bunches large and long; berries oval, flavor fine; an excellent table grape, and valuable for wine.

Black Morocco—A large, showy grape; bunches large; berries large, oval; skin thick, dark red, becoming black when fully ripe; ripens late and keeps well.

Black Prince—Bunches large; berries black, medium to large, round, flavor good.

Buckland's Sweetwater—Berries round, large; pale amber; flesh tender, melting, juicy, sweet and well flavored; a great bearer.

California, or Mission—A well-known variety; a strong, sturdy grower, bearing large black berries; valuable for wine.

Chasselas de Fontainebleau—Bunches large and compact; berries medium size, round; skin thin, transparent, greenish yellow; pulp tender, juicy, sweet and richly flavored; one of the best early grapes.

Chasselas Rose—Fruit resembling the foregoing except in color, and that the bunch and berry are smaller and the flavor more pronounced.

Cornichon—Berries very large, oblong; covered with a beautiful bloom; skin rather thick and dark; a good shipping grape.

- Early Silver Frontignan**—Berries large, roundish oval; flesh melting, rich, very juicy and agreeable; white.
- Emperor**—Clusters large, with large, oval, rose-colored berries; one of the most valuable grapes for shipping long distances.
- Flame-Colored Tokay**—Bunches very large, and handsomely formed; berries large; skin thick, pale red, or flame-colored; flesh firm, sweet, with a sprightly and very good flavor; a splendid shipping grape.
- Golden Chasselas**—A most excellent grape; bunches large; berries round, and larger than those of the C. de Fontainebleau; skin thin, amber color when fully ripe; flesh tender, delicious.
- Golden Hamburg**—Bunches large, loose; berries large, oval; skin thin, pale yellow; flesh tender and melting, very rich, juicy, sugary, and vinous.
- Gros Colmar**—Bunches large, thick shouldered; berries very large, round; skin tough, dark purple or black; flesh coarse, but juicy and sweet.
- Lady Downs**—Berries large, oval; flesh firm, sweet, and richly flavored; one of our best late grapes.
- Ladyfinger**—Bunches large and long; berries long, white, and thin skinned; flesh tender, crisp, and sweet.
- Malaga**—Vine a strong grower, and immensely productive; bunches very large; compact, shouldered; berry very large, oval, yellowish green, skin thick, fleshy.
- Muscat of Alexandria**—Bunches large, long, and loose; berries large, slightly oval, pale amber when ripe, covered with a thin, white bloom; flesh firm, brittle, exceedingly sweet and rich; fine flavored; the variety most extensively planted for raisins.
- Muscat Hamburg** (Black Muscat)—Bunches large; berries large, roundish, inclining to oval; skin thin, tough, dark reddish purple, covered with a thin, blue bloom; pulp juicy, rich, and sugary; strongly resembles the Muscat in flavor.
- Purple Damascus**—A large, oval grape of fine quality, requiring a warm situation to mature well.
- Rose of Peru**—Bunches very large; berries large, oval; skin thick, brownish black; flesh tender, juicy, rich, and sprightly; a fine market variety.
- Royal Muscadine**—Berries round; flesh juicy, sweet, and excellent, with the aroma peculiar to this class fully developed.
- Sultana**—Bunches compact, tapering; berries large, long, and conical; skin thin, green, semi-transparent, becoming pale yellow as it ripens; pulp tender, seedless.
- Thompson's Seedless**—A seedless variety, resembling the Sultana in some respects, but in others much superior. Extensively grown in Sutter County, and locally known by this name. In the vineyard of J. B. Onstott, of Yuba City, the vine is exceedingly prolific, and the fruit very fine.
- Verdel**—Bunches large, conical, and loose; berries greenish white, covered with a thick bloom; flesh tender, sugary, and richly flavored; ripens late, and is very productive.
- White Frontignan** (Moscate)—Bunches large, long; berries medium sized, round, greenish white or yellow; flesh rather firm, juicy and very rich, with a fine Muscat flavor.
- White Tokay**—Large, oval, tender, juicy and rich; vigorous grower.
- White Sweetwater**—See Chasselas de Fontainebleau.
- Zante**—Bunches large, compact; berries round, very small, seedless; skin thin, black, covered with blue bloom; sweet, juicy, and richly flavored. It is from this that the currants of commerce are made.

FOREIGN WINE GRAPES.

- Berger**—A German variety; bears immense crops, and produces an excellent light white wine; succeeds well on light soil.
- Carignan**—Bunches similar to Mataro; berries oblong, black; produces heavy crops, and a highly colored, good wine.
- Charbono**—Bunches large, long; berries round, black; a heavy bearer.

- Franken Riessling**—The most popular white wine grape; bunches medium, very compact; berry round, yellowish green, very sweet and spicy.
- Grenache**—A strong-growing variety; bunches conical, rather loose; berries bluish black; makes excellent wine, but requires age.
- Mataro**—Bunches good size; berries round, black; produces dark-colored wine, which improves by age; a valuable wine grape.
- Zinfandel**—Bunches large, compact; berries round, dark purple, covered with a heavy bloom; a valuable claret wine grape; succeeds well in most any climate.

Cuttings of all the leading varieties of wine and table grapes, from young vineyards in Alameda and Santa Clara Counties, can be furnished. Orders should be sent in before January 1, as vine-pruning begins then. Prices will be given on receipt of list of varieties and quantities wanted.

GRAPES—American Varieties.

These, as a class, can be recommended for localities where the more tender foreign varieties will not succeed on account of severe winters. They are also best adapted for arbor and trellis growing, and produce a good quality of wine.

- Barry**—Bunch large, rather compact; berries medium, round, black; flesh tender, of a sweet, pleasant flavor; vine vigorous, very productive and early.
- Catawba**—Bunches medium size; berries large, coppery color, covered with a thin, lilac bloom; juicy, sweet, and musky.
- Concord**—Bunches compact, rather large; berries large, globular, almost black, covered with a fine bloom; juicy, sweet, and pleasant.
- Delaware**—One of the best of American grapes; bunches medium, compact; berries medium, round, beautiful light red; pulp sweet and tender; juice abundant, rich, and vinous.
- Duchess**—Bunches medium to large, long, compact; berries medium, roundish, greenish yellow when ripe; flesh tender, free of pulp, juicy, sweet, rich, ranking among the best; vigorous and productive.
- Isabella**—A strong-growing variety, specially adapted for arbors; bunches good size, somewhat loose; berries quite large, oval, black, covered with a blue bloom; juicy, sweet, and rich, with a slight musky aroma.
- Iona**—Bunches large, berries medium to large; pale red; flavor rich, sweet, vinous; quality best.
- Jefferson**—Bunch medium, shouldered, compact; berries medium to large; skin thin, light red, covered with bloom; flesh meaty, tender, sprightly, rich, of fine quality; vine vigorous, healthy.
- Moore's Diamond**—It is a prolific bearer, producing large, handsome, compact bunches, slightly shouldered; the color is a delicate greenish white, with a rich yellow tinge when fully ripe; skin smooth, very few seeds, juicy and almost entirely free from pulp.
- Moore's Early**—Probably the most valuable early grape yet produced, combining hardness, size, beauty, quality, productiveness and earliness among its desirable qualities; bunch large; berry large, round, black.
- Niagara**—Bunch large, uniform, very compact; berry large, mostly round, light, greenish white, slightly ambered in the sun; peculiar flavor and aroma; enormously productive.
- Pierce**—A sport from Isabella; the foliage is remarkably large, and the vine an exceedingly strong grower and prolific bearer. The berries, like the leaves, are of extraordinary size, twice as large as those of its parent, black, with light bloom, and when ripe are exceedingly sweet and delicious; and slightly aromatic, the pulp readily dissolving. We have had it in cultivation under every condition, and it has remained constant, showing no indication of running back to the parent.
- Rebecca**—One of the finest of the white grapes; bunches medium, compact; berries medium, pale green; flesh tender, juicy, free from pulp, sweet, with a peculiar musky and luscious aroma.

Worden—In brief, an improved Concord, being larger in both bunch and berry, handsomer, nearly two weeks earlier, and of better quality.

Wyoming Red—An early, light red grape, with ironclad vine and foliage; always yielding enormous crops. It ripens with Delaware, which it resembles in appearance, though larger in bunch and berry; a valuable grape.

RESISTANT VINES.

Experience having now thoroughly demonstrated that *permanent* vineyards can be expected only by using Resistant Stocks, the demand for them has increased from year to year. The question which of the numerous varieties is best for the different situations is a very serious one. Much time and thought have been devoted to it and many and costly experiments undertaken to determine it. Mainly through the efforts of the French Government and scientists, many new varieties have been developed which careful study and experience have decided to be far superior to the old types of Riparia and Rupestris. They are of stronger and more vigorous growth than the older sorts, with larger foliage of greater substance, and put forth much stronger and more deeply-descending roots. In our long, dry, hot summers, the latter is a very important feature and will undoubtedly add to their greater success here. Of the sorts obtaining prominence through their general success among the French, we have imported several of the leading ones, confining our choice mainly to such kinds as would seem to best answer the requirements of this state.

Arizonica—Of strong and upright growth; this variety has been little used as yet as a resistant stock; so far as tried it has proved to possess a resisting power in the proportion of 16 out of a possible 20.

Champini—A wild vine from Texas; it comes highly recommended for its strong growth, and as suitable for a hot, dry climate and limestone soils.

Hybrid Franc—One of the varieties imported from France; a cross between Cabernet Sauvignon and Rupestris; it is entirely resistant to phylloxera, a strong, vigorous grower, especially adapted to dry, calcareous soil, immensely productive and yielding a fine, dark-colored wine; Mr. Franc, the originator, was made a Chevalier of Honor by the Minister of Agriculture of France, in token of the benefit he bestowed on French industry in its production.

Lenoir—This variety has proved itself well adapted for heavy, compact, clay or adobe soils, where other varieties fail to make healthy vines.

Riparia—The most resistant of all varieties; it adapts itself to nearly all soils, except those of a gravelly or dry clay nature.

Riparia, a Grandes-feuilles—From France; a very strong and vigorous grower; foliage very large and shining; one of the most robust growers of the Riparias.

Riparia, Gloire de Montpellier—From France; the most vigorous and strongest grower of the Riparias, with large foliage; will succeed in a light limestone soil.

Rupestris—Strong and erect grower; will succeed in dry, gravelly, sandy, and limestone soils, where other varieties fail; it has deep-growing roots and takes the graft readily.

Rupestris St. George (du Lot) (Monticola) (Phenomene)—Under all these various names is this famous French variety known in its native country; it is an erect, strong grower, with very heavy wood and is successful in a greater variety of soils and climate than any other resistant vine; when grafted it suckers less than all others; with its strong, deep-descending roots, it is eminently adapted to, and perfectly at home in light, dry, gravelly, or limestone soils.

Solonis—A strong, erect grower, with large foliage flourishing on either light or heavy soils; it has been grown extensively and satisfactorily in Santa Clara County for several years as a successful resistant stock.

Solonis Robusta—A French hybrid raised from crossing the Solonis and Riparia; it possesses the strong resisting power of the Riparia, combined with the strong, vigorous growth of the Solonis, and will undoubtedly prove valuable.

CURRANTS.

- Black Naples**—A beautiful fruit, the finest and largest of all Black Currants; highly esteemed for jelly.
- Cherry**—Fruit of the largest size; bunches short; berries large, deep red; a valuable market sort.
- Fay's Prolific**—This new currant continues to maintain all the claims made for it; it is as large as the Cherry, more uniform, fruit less acid, fully as productive, and decidedly earlier.
- Fertile de Palluau**—A vigorous, upright grower; bunches long; berries bright red, moderately juicy; very productive; adapted to the hot interior localities, where other varieties suffer from the sun.
- La Versaillaise**—Very large, red; bunches long, of great beauty and excellent quality; should be in every collection.
- Lee's Prolific**—An English Black Currant, of great value where Black Currants succeed; the fruit is large and of superior quality; the bush a vigorous grower and very productive.
- White Grape**—Bunches moderately long; berries very large, whitish yellow, sweet and good; the finest of the white sorts.

GOOSEBERRIES—American.

- Downing**—An upright, vigorous grower; fruit good sized, roundish oval, whitish green; skin smooth; flesh soft, juicy, and very good.
- Houghton's Seedling**—A vigorous grower; fruit medium size, roundish, inclining to oval; skin smooth, pale red; flesh tender, sweet and good; entirely free from mildew.

GOOSEBERRIES—English.

- Berkeley** (Dwinelle, Kelsey, New French)—Under all these names this variety has been introduced here; it has been sufficiently tried to determine its qualities and characteristics; it is immensely prolific, large and handsome.
- Champion**—A variety introduced here from Oregon, where it originated; fruit large, round; an immense bearer, and entirely free from mildew.
- English Assorted, Named**—This includes a collection of first-class varieties of the different colors, such as red, yellow, green, and white, and are suitable for collections of this palatable and refreshing fruit.

DEWBERRIES.

- Lucretia**—A trailing variety of the Blackberry, producing an abundance of large, glossy, black, handsome fruit, of excellent quality; the fruit ripens early, and the plant does not sucker.

BLACKBERRIES.

- Crandall's Early**—Large, firm, and very good flavor; it ripens fully two weeks before any other sort, and continues to bear through the whole blackberry season.
- Evergreen**—Introduced here from Oregon; origin unknown; beautiful, cut-leaved foliage, which it retains during the winter; berries large, black, sweet, rich, and delicious; it continues to ripen from July to November, which makes it one of the best berries for family use; an excellent trellis and arbor plant.
- Kittatinny**—Fruit large, roundish conical, rich glossy black; firm, juicy, sweet, and excellent; the variety almost exclusively planted in this vicinity for market.
- Lawton**—Fruit large; ripens late; very productive.
- Wilson Junior**—A seedling of Wilson's Early; larger, earlier, and better than its parent.

LOGAN BERRY.

Vine an exceedingly strong grower; trails upon the ground like a dewberry; fruit is often an inch and a quarter long, dark red, with the shape of a blackberry, the color of a raspberry, and a combination of the flavors of both; a great acquisition to the berries on the market; a splendid shipper.

WINEBERRY.

Japanese—A new fruit belonging to the raspberry family; grows 4 to 6 feet high; fruit borne in clusters; flavor sweet and juicy; different from any other kind of berry; splendid for canning, cooking, preserving and making wine.

RASPBERRIES—Red Varieties.

Cuthbert (Queen of the Market)—The largest, handsomest, and best Red Raspberry cultivated; bears transportation well; very productive.

Franconia—A strong, spreading grower; fruit large, obtuse-conical; dark purplish red, of a rich, acid flavor; very firm; stands transportation well.

Herstine—Large, oblong, crimson, moderately firm, juicy, sub-acid, good flavor: an abundant bearer; one of the best.

Marlboro—The largest early Red Raspberry—ripening only a few days after Hansell; beautiful bright scarlet, of good but not high quality; hardy and productive.

Thompson's Early—Remarkable for its early season of ripening; an excellent grower; berries medium to large, bright crimson; very productive.

RASPBERRIES—Yellow Varieties.

Caroline—A very productive variety; fruit very large, of bright orange color.

Golden Queen—A seedling or "sport" of the Cuthbert, and in hardiness and vigorous growth of plant resembles that variety; fruit of large size; color beautiful yellow; flavor excellent.

RASPBERRIES—Black-Cap Varieties.

Gregg—The largest of the Black-cap varieties; fruit firm, black, productive, and of fine quality.

Mammoth Cluster—A strong grower; berries large and of good quality; very productive.

Ohio—A great producer; the most profitable of all sorts; berry almost as large as Gregg, but of finer quality.

Souhegan—One of the earliest Black Raspberries, and leading early market sort. It ripens its entire crop within a very short period, a desirable feature when it precedes second early sorts; fruit of good size, jet black, with but little bloom, firm and sweet.

STRAWBERRIES.

Brandywine—Plant remarkably vigorous, of large size, hardy, and healthy, produces fruit in abundance; berries large, ripen late, nearly all of regular conical form; color bright glossy red, extending to the center; flesh firm; of excellent quality. Its great productiveness, large size, beauty of form and color, firmness and high quality make it a desirable variety for any purpose.

- Greenville**—Plant a strong grower, free from rust, and very productive; berries of large size, excellent quality; is rapidly taking front rank as a first-class berry for either garden or field.
- Haverland**—Plants are very large, healthy, vigorous, and ripen their fruit evenly and early, holding on through the season. Berries are fine, uniform in shape, very large, excellent flavor, and bright red color; a fine market variety.
- Marshall**—Plant strong and vigorous, with heavy, thick foliage protecting the blossoms and large roots; of the largest size and the first berry to ripen; color dark rich crimson; flesh fine-grained, of delicious flavor; good market sort.
- Kentucky**—A strong, vigorous, productive, late variety, bearing its berries well up from the ground; fruit large, bright scarlet, firm, juicy, rich, and sweet.
- Longworth's Prolific**—An old, popular variety; as a market berry, still profitable on heavy soils.
- Lovett's Early**—The berries are of full medium size, and even, regular shape; bright crimson, very firm, superb quality, and an excellent shipper; plant extremely vigorous, and blossom perfect.
- Saunders**—Plant is large and vigorous; enormously productive. The fruit is very large, conical, slightly flattened. It is deep red and remarkably glossy; flesh of same color, with a sprightly agreeable flavor.
- Sharpless**—A grand variety in every respect; berries uniformly very large, deep, clear red, moderately firm, sweet and excellent; a strong grower, and very productive.
- William Parry**—Plant a strong, vigorous grower; berries of the largest size, bright scarlet, firm, and of the best quality; a very productive variety.
- Wilson's Albany**—An old, established variety, which gives general satisfaction wherever introduced; very hardy and prolific.

ESCULENT ROOTS.

ASPARAGUS.

- Conover's Colossal**—The standard variety; large and productive; almost universally cultivated in this state.
- Palmetto**—A new variety of southern origin, and reports indicate that it is equally well adapted for all sections. It is earlier, a better yielder, more even and regular in its growth, and in quality equal to that old favorite, Conover's Colossal.
- Mammoth**—A new variety, producing white stalks of large size and finest quality.

RHUBARB.

- Early Prince and Golden Syrup**—These two varieties we imported from England, where they are general favorites. The former is large and early, and the latter is popular for its size and flavor. They both equal or slightly exceed the Linnæus in size.
- Lorenzo**—A very early sort; the first to appear in the San Francisco market in January and February, realizing very high prices in consequence.
- Myatt's Linnaeus** (Strawberry)—The standard sort.

CATALOGUES



THE following Catalogues are published, some annually, others at intervals as becomes necessary, and are mailed free to customers as soon as issued, and to all new applicants on receipt of amount in stamps, named below.

No. 1. Descriptive Catalogue of Fruit Trees, Small Fruits, Figs, Olives, etc.,
4 cents.

No. 2. Descriptive Catalogue of Shade and Ornamental Trees, Shrubs, Roses,
Climbing Plants, etc., 6 cents.

No. 3. Price List free.

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